

JUNE 28, 1952

THE NATIONAL Provisioner

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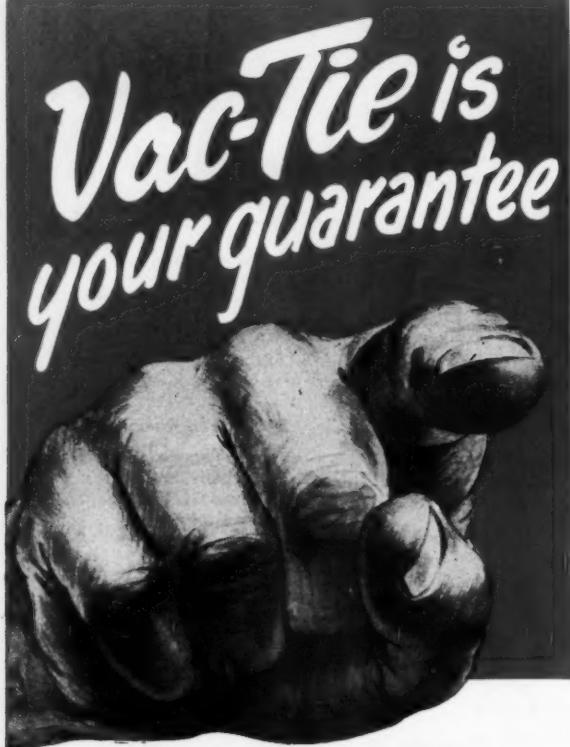


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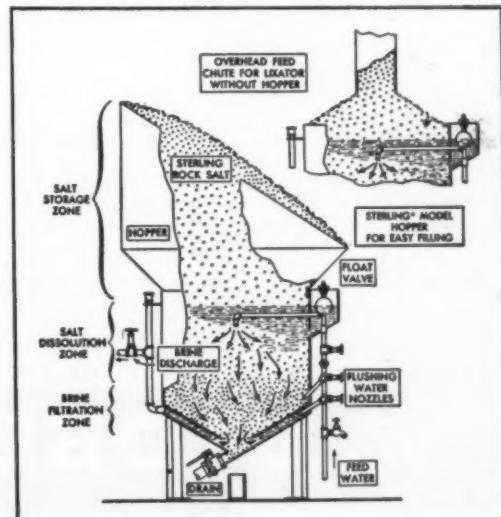
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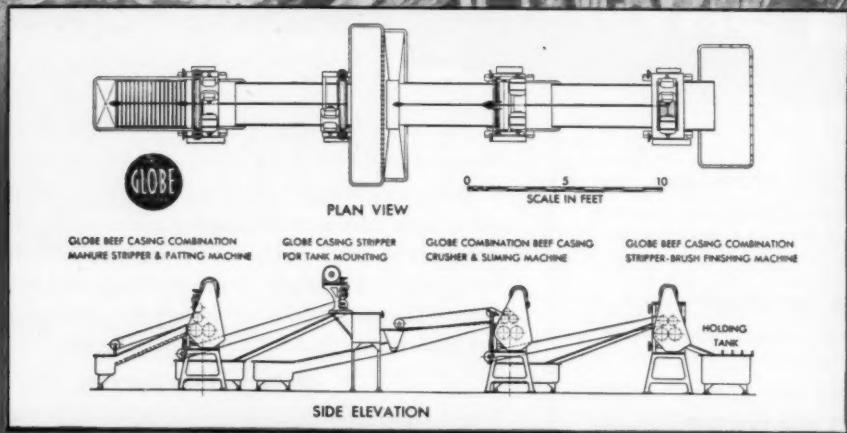
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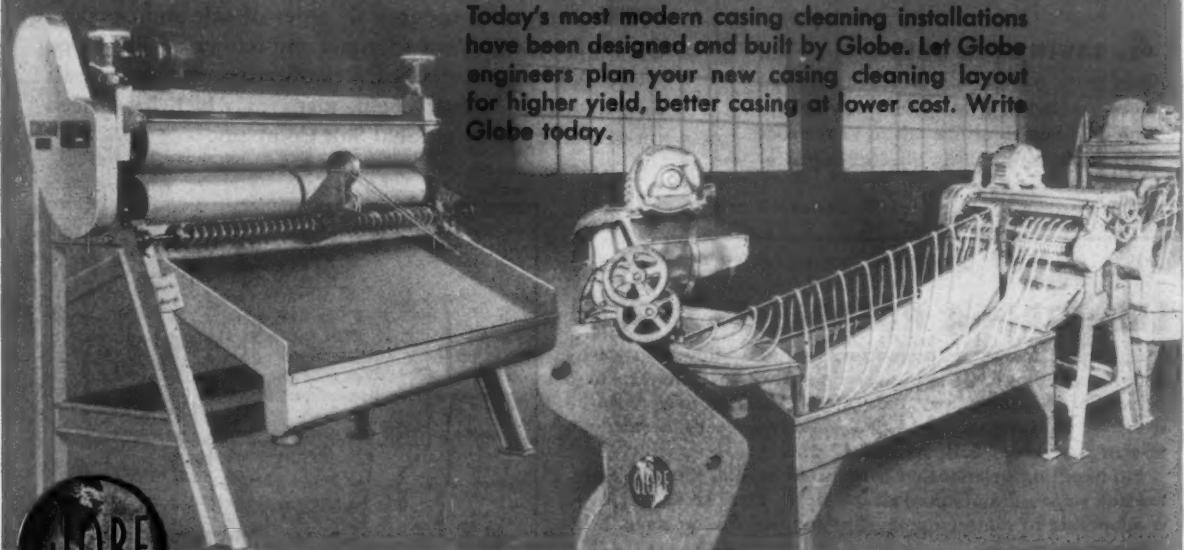


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House Votes to End Most Price Controls

There was very little control authority left for the administration in the bill to revise and extend the Defense Production Act passed Thursday by the House. The measure now goes to a joint conference with a Senate-approved controls bill. Conference will probably work over the weekend as the present controls measure ends Monday. However, a resolution was introduced late Thursday to extend the Defense Production Act of 1951 in its present form to July 5, 1952 to enable Congress to complete work on the new bill.

Before passing the bill, the House reversed an earlier tentative decision and defeated the Barden amendment, which would have ended wage and price controls July 31. The House reaffirmed its earlier voice approval of five amendments: 1) The Talle amendment, which would suspend price control on nearly all items except those few metals and chemicals under NPA allocation; 2) Lucas amendment, curbing the authority of the Wage Stabilization Board and replacing the present board with a new one controlled by public members subject to Senate confirmation; 3) Cole amendment, requiring OPS to give each individual seller his pre-Korean percentage markup; 4) Wheeler amendment to extend federal rent controls only three to nine months, and 5) the Smith amendment, to request the President to use the Taft-Hartley Act to end the steel strike.

AFL Announces Policy to "Take Over" CIO Union

The Amalgamated Meat Cutters and Butcher Workmen, AFL, announced this week that it would branch out and attempt to take over the United Packinghouse Workers, CIO, with some 75,000 or 80,000 members. The AFL union held its national convention this week in San Francisco. It claims membership of 235,000.

Spokesmen for the union said that with a \$2,500,000 "war chest," they would start their drive as soon as a spearhead force of more than 100 organizers can be deployed to strategic areas. Previously, the convention voted down a resolution calling for organic unity.

Suspend Ceilings on Imported Hides

On Monday OPS suspended price ceilings on a large group of commodities and services, among them imported hides and skins, effective immediately. By amendment 4 to GOR 4, ceilings were lifted on imported hides and skins and the cut parts thereof suitable for making leather, regardless of whether they are raw, partially cured or fully cured; and on sales of leather except sales made at retail. Both categories of commodities will be recontrolled when ceilings are restored on domestic hides and skins, which were decontrolled in a previous action. The recontrol point is set when selected items reach 80 per cent of the CPR 2, Rev. 2, ceilings.

MID Requirements on Processing Smoked Hams

The Meat Inspection Division, U. S. Department of Agriculture, is considering issuing regulations which would require the treatment of all smoked ham and smoked pork shoulder picnics to destroy possible live trichinae. Recently the MID conducted a nationwide survey to determine the extent to which smoked hams and smoked pork shoulder picnics are being eaten or served without further cooking. The survey indicated a need, according to R. K. Somers, chief, inspection procedure section, MID, for the Division to review its requirements for the treatment to destroy trichinae in these products. Packers are asked to comment on the proposed regulations.

OPS Eases Restrictions on Farm Slaughtering

OPS, by Amendment 2, DR 1, Revision 1, has eased restrictions on new livestock slaughterers by revoking the restrictions which apply to slaughterers of livestock for farmers. Applications are to be filed at OPS district offices. The agency explained that farm slaughtering, besides jeopardizing the sanitary handling of the meat, usually results in the loss of the hides and offal.

The restrictions on new commercial slaughterers remain in effect, and new slaughterers will be licensed only when applicants can show that they are a community necessity.

Plan for a Class II Meat Plant

Second article of two telling how to build a modest plant now—to be expanded later.

By DR. HARRY E. SHEPHERD

BEFORE beginning this second installment on "A Plan for a Class II Packinghouse," the reader may wish to review the first article which appeared in THE NATIONAL PROVISIONER of June 14, 1952. He may also wish to review the basic abattoir plan published in the July 7 and 14, 1951 issues of the magazine.

The first article on the Class II packinghouse discussed the need for such a structure and showed how it could be varied and expanded. Following a general description, details of the plant's cattle dressing facilities were given. The second installment continues the discussion of dressing arrangements for other types of animals.

Hog Dressing: Hogs are driven up an inclined chute (3 in. in 12 in. maximum) of similar construction to the cattle ramp, to the shackling pen which is 5 ft. 2 in. above the main floor of the plant. This elevation has several advantages in that it permits the use of a standard 12 ft. hog and calf hoist for proper bleeding rail elevation (17 ft. 2 in.) at the starting point. It permits 1 in. per ft. pitch to the rail yet will deliver the carcass at a 15 ft. elevation to the drop in station at the scalding vat. In addition it is of ideal height to allow shackling of sheep (for the kick-off method) onto flat track of proper elevation for gravity transportation by rail to the 8 ft. transfer point at the dressing ring. Hog shackles employed are 39 in. long.

Hogs are stuck by an operator standing on the corner of the shackling pen. Bleeding is accomplished in the common bleeding area. Notice that glass block has been used in this wall for natural light since metal sash is non-refractory to the corrosive action of blood. Bleeding hogs, suspended at the 16 to 17 ft. level, necessarily throw blood against



Dr. Shepherd has been identified with meat plant construction on the municipal

and state level for 25 years and is recognized as an authority in the field of design. He is a member of the special committee on food and milk hygiene of the American Veterinary Medical Association and prepared the committee's basic abattoir plan published in the Provisioner in July, 1951. The outstanding character of meat plants identified with the California meat inspection system is representative of his influence in the field of packinghouse design.

high adjacent walls, and window areas consequently are subject to considerable contamination. Glass block is ideal for admitting natural light in bleeding areas because of the ease with which it can be cleaned.

The drop-in chute at the hog scalding vat is of collapsible type. It is dropped out of position to permit movement of calves in by-passing the vat. Some modification of this track arrangement is now possible since the comparatively recent manufacture of a switch for round rails. Such an installation would permit hogs to be delivered to the drop in chute via a short dead end stub rail, while calves would be switched around the chute.

The 8-ft. scalding tub can accommodate enough hogs, four to five at a time, to keep a dressing crew of eight

men occupied. Any standard grate type dehairer may be employed as long as it has a right hand drive. The 14-ft. partition separating the hog dressing equipment from the balance of the killing floor controls splash, hair, vapors and heat. It protects the fixed head processing table and permits work to be conducted on the table while the hog equipment is in operation.

The elevation of the gambrelling table is 6 ft. 6 in., which is the ideal height for the transfer of hogs to 40-in. dressing trolleys. Notice that the magazine rail is pitched to provide gravity feeding of trolleys to the point of use. The storage rail is long enough for accessibility when transferring empty trolleys to the rail from a trolley truck.

A sanitary rule relative to trucking across the line of carcasses is apparently violated here because the dressing rail crosses the door to the condemned room. The rule is untenable here however, since a power conveyor is not employed and movement of carcasses is therefore made at the option of the operator. Carcasses are over-shaved and washed in groups of four or five and the group is pushed to the inspection loop. Between such carcass movements the door to the condemned room is accessible and the transportation of viscera and inedible products is made at such time.

The small but efficient inspection loop provides for a pre-evisceration inspection of carcass for cleanliness; an inspection of the viscera at a location convenient both to the snatcher and inspector, and a finished carcass head and rail inspection station, all accessible to the inspector in a small space. Retained and condemned carcasses can be thrown out on the beef dressing rails for special handling. The platform is 1 ft. 2 in. high for 40-in. trolleys and

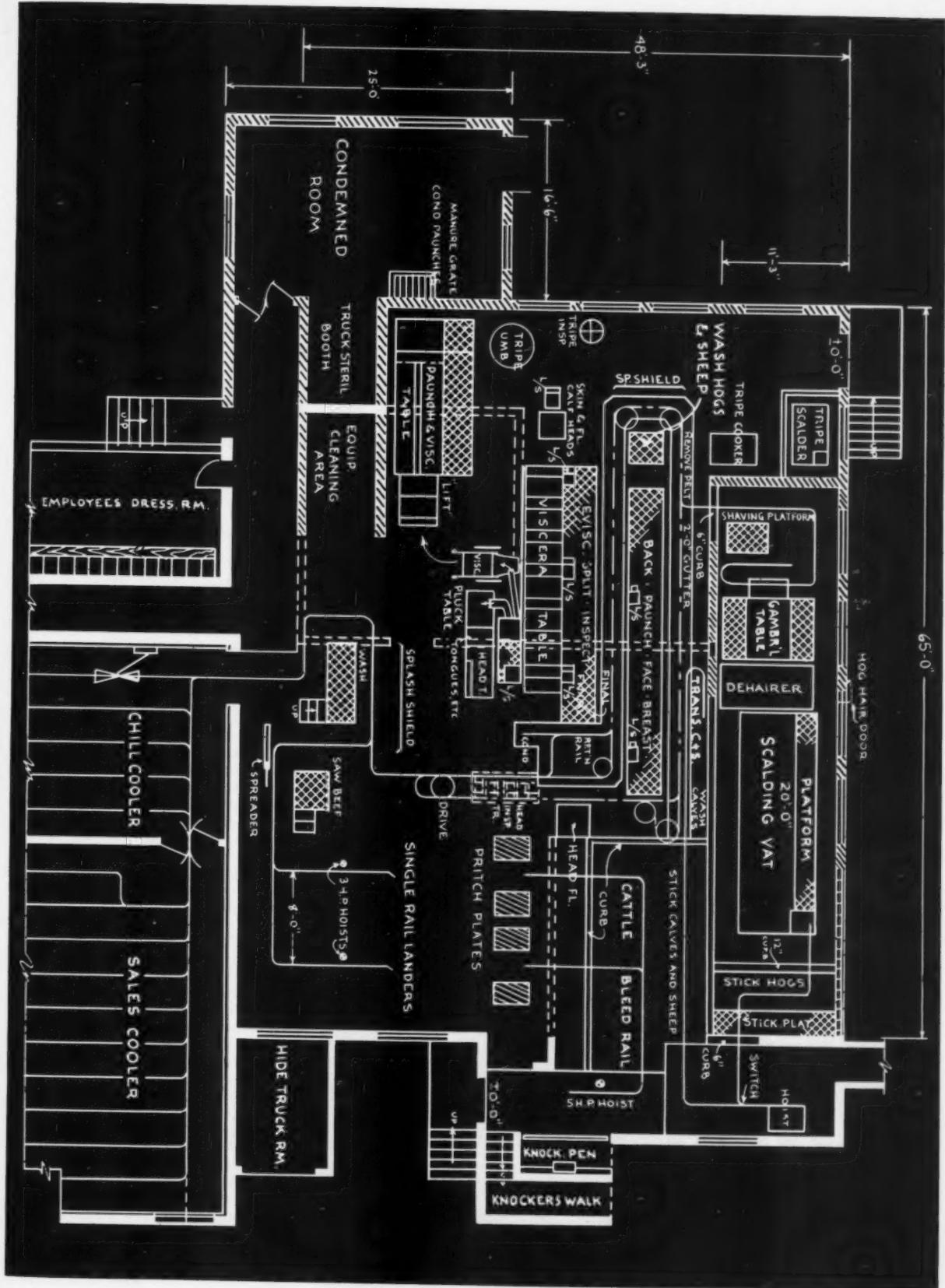


FIGURE 7: HOW THE BASIC PLAN WAS ALTERED FOR FEDERAL INSPECTION

is ideal for evisceration and splitting operations.

In the smaller plants hogs are customarily dressed "shipper" style as far as the head is concerned. This simplifies the head inspection and handling problem but at the same time permits subsequent removal of the head for work up while hot.

Sheep Dressing: Sheep are shackled with flat rail, wheel type shackles, 19 in. long and are "kicked off" over the bleeding area. At this point the rail height is 9 ft. 10 in., and the pitch is about $\frac{1}{2}$ in. per ft. For structural and sanitary reasons the track frame for the sheep bleeding rail is fabricated of 2 x 6 in. channel iron, two pieces back to back with the track hanger bolt used as a spacer. The resulting "I" beam is capped with a $\frac{1}{8}$ in. sheet running full length. This construction is necessary since the sheep bleeding track frame is subject to contamination

by bleeding hogs and calves. The sheet metal cap prevents entrance of blood, dust and dirt between the two members.

To provide passage of hogs and calves, a 4-ft. section of the sheep bleeding rail, directly under the hog rail, is removable. It hooks into place via pins placed in the double bored hangers at the two ends of the fixed sections of the track system. The bleeding rail ends at an elevation of 8 ft., or 6 in. above the 7-ft. 6-in. dressing ring. Transfer is effected by gravity. The carriers are offset fulcrum, single wheel type, 18 in. long, e.g. from top of track to horizontal gambrel. This places the leg hooks at 6 ft. above the floor. Where old ewes are handled regularly the entire sheep dressing system should be raised 6 in. to provide a 6-ft. 6-in. elevation for the dressing gambrel. A portable platform is used for legging.

The single wheel carrier permits all operators to work outside the ring.

Pelts are pulled outside the ring and are periodically taken to the hide and pelt chute. Inspection is conducted at the appropriate location on the ring, viscera being placed either in the pluck pan of the viscera truck or on the two-pen table brought over from the hog and calf inspection loop. After washing, priming, crossing and tying, the carcass is transferred to sheep logs spotted on the hog dressing rail. The track system permits direct routing of the sheep log to the cooler, bypassing the small stock inspection loop.

Calf Dressing: Calves are knocked in the small stock pen and are elevated to the bleeding rail by use of the hog hoist and hog shackle chains (39 in.). The shackle is placed just above the hoof, not at the hock joint, to effect proper transfer to the dressing trolley.

After bleeding, calves are washed from a portable platform placed on the hog scalding platform. The ideal platform elevation here is 10 ft. 6 in. below the rail at the point where washing is performed. Here again we take advantage of the use of glass block fenestration by washing calves against the glass block wall for splash control with no danger of glass breakage.

Transfer of calves from the shackle to the 40-in. dressing trolley (same as used for hogs) is effected at the drop off end of the gembrelling table. Trolleys and gembrels are both accessible at this point, and the table's platform is of proper height to allow the operator to cut gam strings, insert the gembrel, place the gembrel in the trolley extension, and throw the track stop; the carcass is released from the shackle by an abrupt 12 in. drop in the bleeding rail. Legs also can be skinned and broken from this same platform.

Routine dressing procedure is followed from this point on to the cooler, the carcass passing around the inspection loop enroute. Heads are flushed and racked for inspection, and edible offal is placed on racks suspended from the beef dressing rails.

Discussion: This plan provides ample room for the dressing of all species by a crew of eight men. The distribution of labor is equitable and such portable equipment as is required is readily put into position and can be stored out of the way when not in use. No interference is encountered when changing over from one species to another and product flow is orderly and in logical sequence.

Power is used for handling cripples and downers. The layout is workable; locations of operator's stations are satisfactory; and, except in the one instance where a wall trap is used for hide disposal, all products resulting from initial separation, either edible or inedible, are capable of prompt disposition near the operator's station.

Working conditions are favorable. Splash control for all washing operations can be effected. Natural light meets the 25 per cent requirement. Vapors and heat are controlled, and cross ventilation is provided. Lavatory

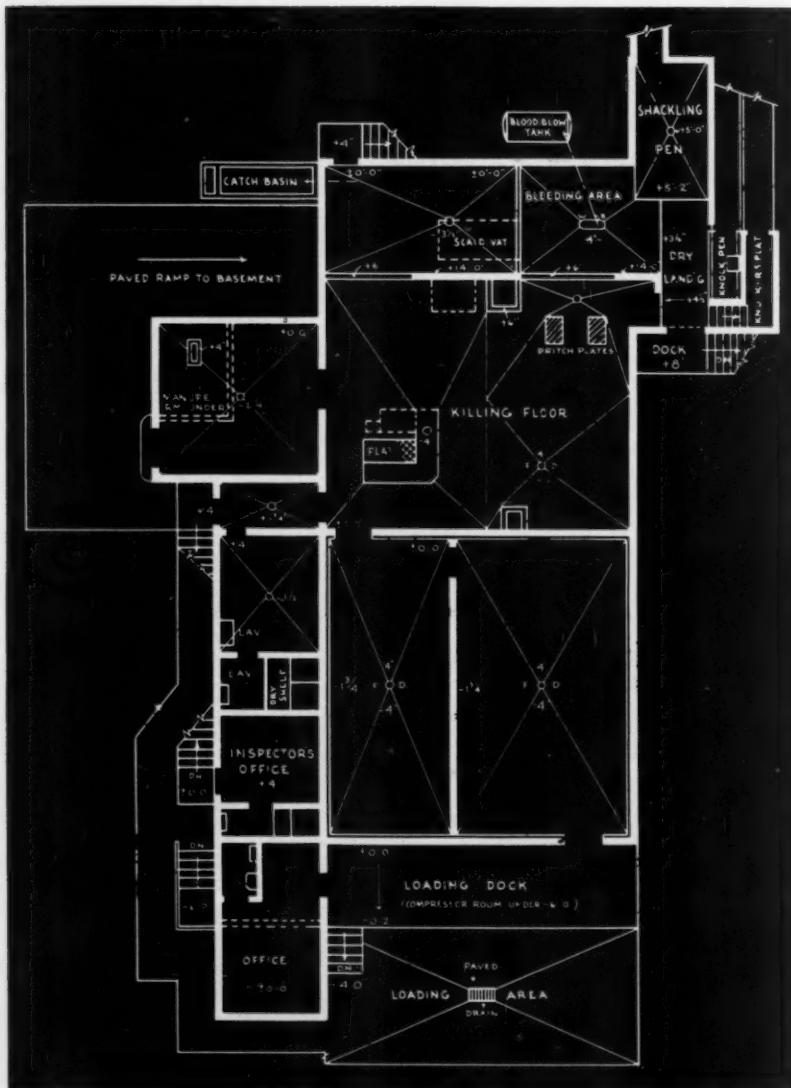
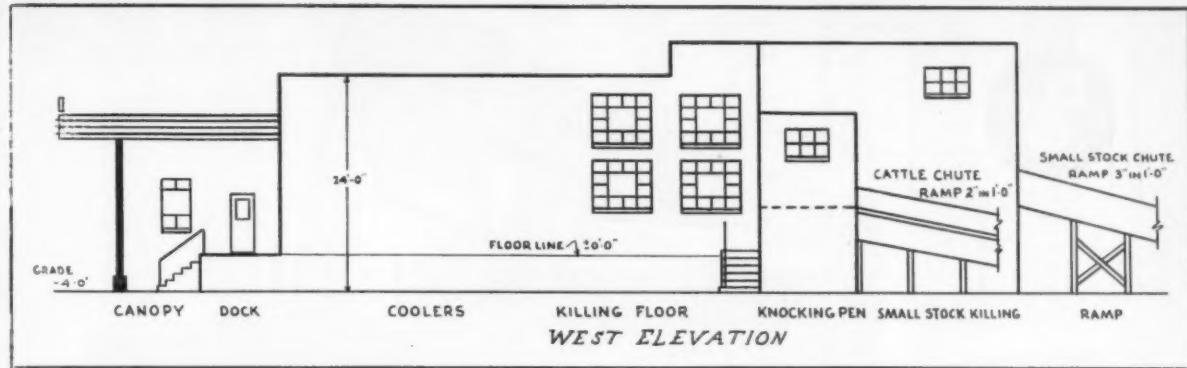


FIGURE 2: DRAINAGE LAYOUT FOR BASIC PLAN (FIGURE 1)

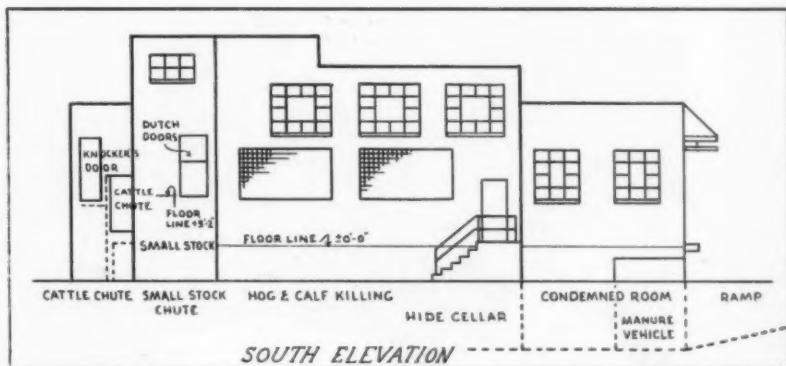


units are conveniently located for the limited number provided, and toilet facilities are reasonably close by.

Inspection can be effectively conducted on all species at the proper time and place. All pertinent operations are under observation by one inspector at all times. Product control is positive and effective.

Sanitary maintenance presents no difficult problems. Short runs are provided for sewer lines carrying heavy loads such as the killing floor drainage

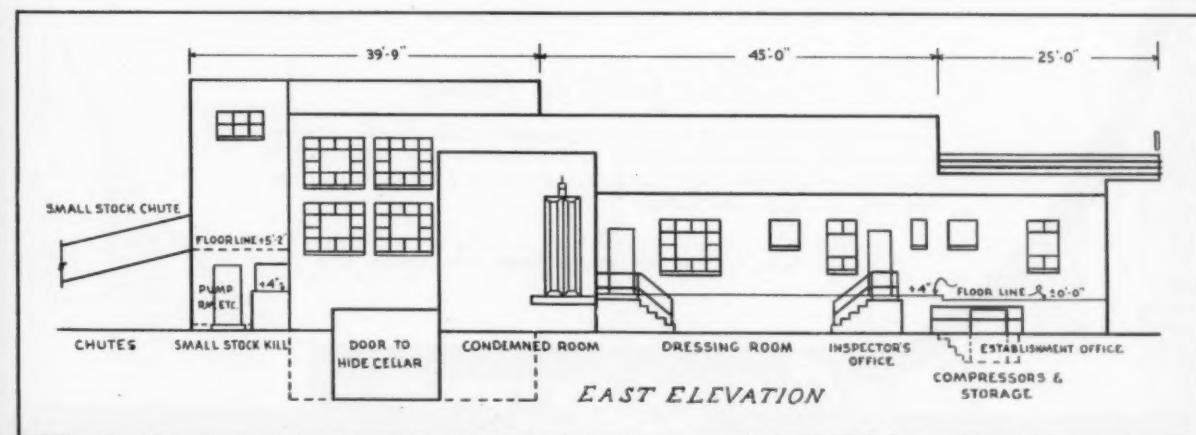
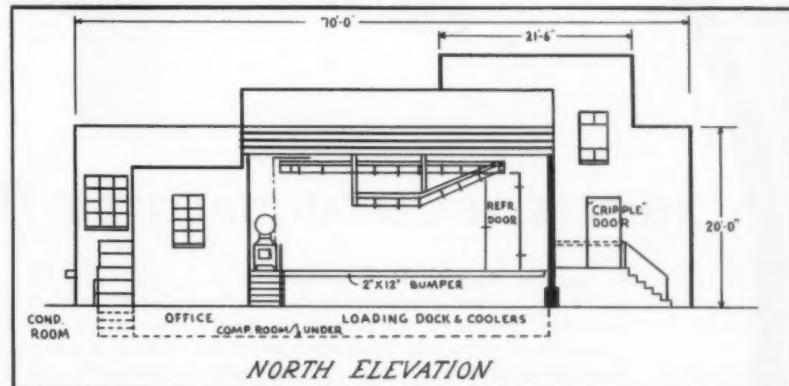
From top to bottom, Figures 3, 4, 5 and 9 show different elevations of plant covered by basic plan.

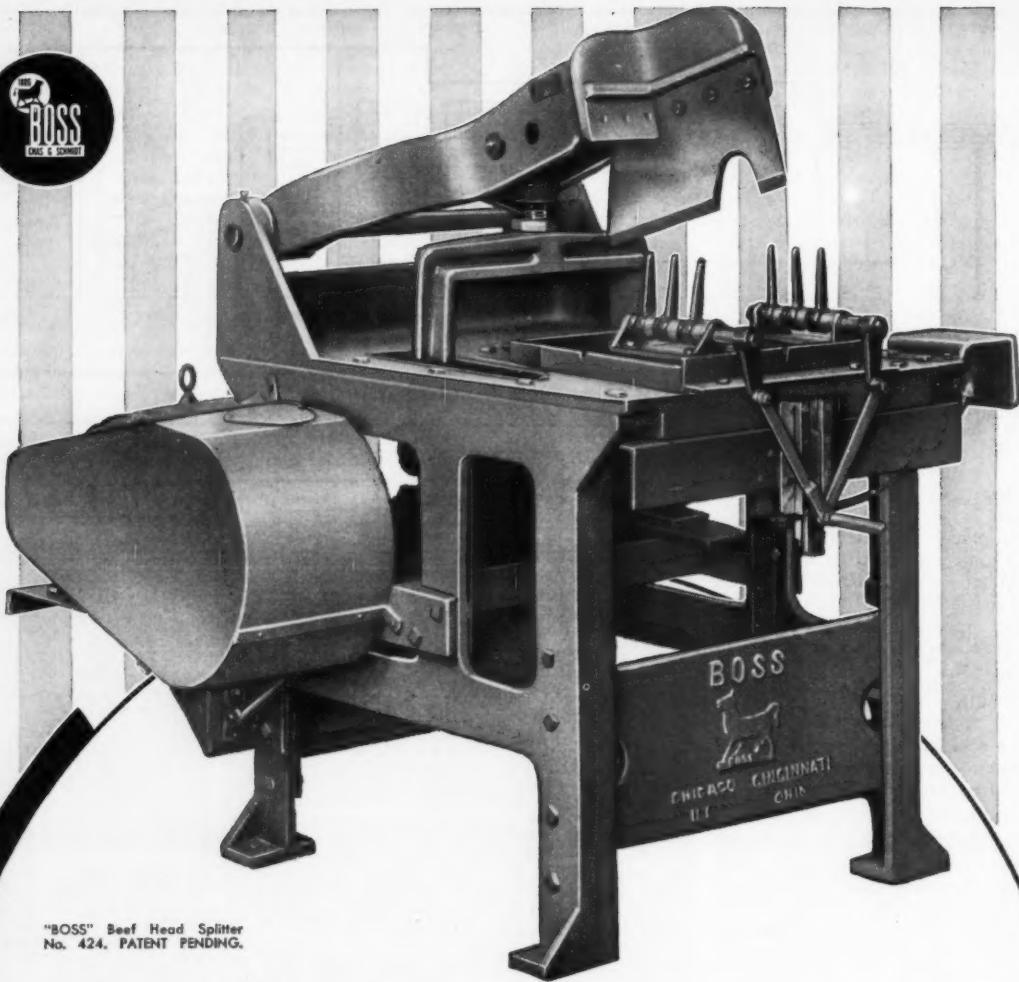


lines. The blood line has a short run to the blow tank which is located just outside the building near the wall of the bleeding area. Water and steam are distributed to convenient locations for cleanup operations or for use on carcasses or product.

Refrigeration machinery has been placed under the loading dock. It is accessible, provides a short haul for the refrigerant thus reducing initial installation costs. Since the compressors and related equipment take up less than half the space under the dock the remainder is used as storage space for paper, string, and supplies.

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per day on this floor under MID inspection.

Variation of the Plan: Figure 6 (NP of June 14, page 18) shows a Class II plan that has been modified in several particulars. The initial cost of this structure approximates 150 per cent of the cost of the plant shown in Figure I (NP of June 14, page 16). For this price differential the plant has been provided with the following features not found in the plant in Figure 1.

1. Edible offal facilities were provided initially as shown for "future" installation.

2. An inside hallway was provided for truck and pedestrian traffic between loading dock and killing floor. Offices and welfare rooms are entered from inside the plant and are therefore more readily accessible. The installation saves considerable refrigeration since traffic through the coolers is eliminated. Hallways are non-productive areas however, and justification for their installation, from a cost standpoint, is questionable.

3. Coolers are more spacious. A total of 225 beef carcasses can be stored at one time. This compares with 120 carcasses in the demonstration plan.

4. A refrigerated (50° F.) loading dock twice as deep as the open type dock, provides a supplementary cooler in emergencies, as well as considerably more latitude in shipping operations by permitting the assembly and holding of a complete shipment pending actual loading operations.

Conversion To MID Inspection: While the writer does not pretend to speak authoritatively on MID requirements with respect to future installations, it can be stated that past and current construction requirements of the MID permit conversion of this plant to federal inspection by making certain changes in the killing unit.

One such remodeling program has been completed in a west coast plant along lines shown in Figure 7. In this instance a second cattle dressing bed was installed and all small stock is now handled by conveyor chain. A moving viscera inspection table also has been

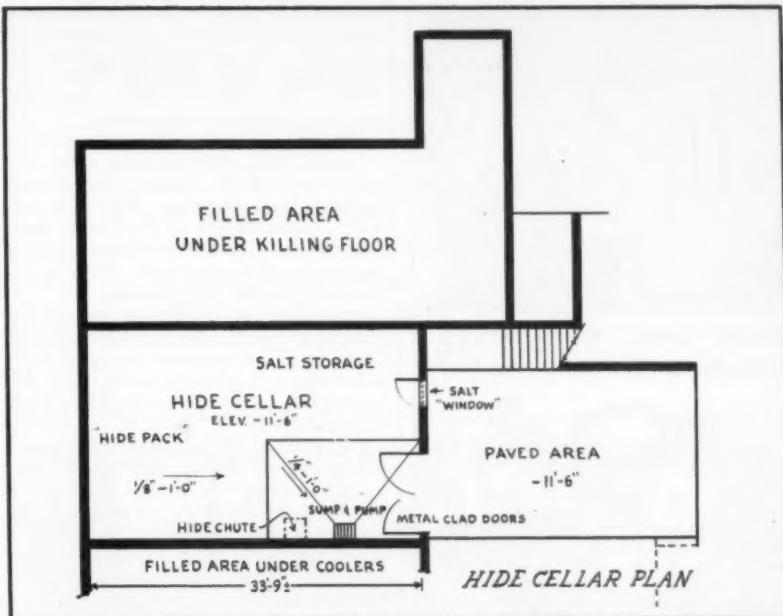


FIGURE 10: HIDE CELLAR LAYOUT FOR BASIC PLAN (FIGURE I)

installed in keeping with federal inspection requirements for the following production rates: Calves, 75 per hour; sheep, 50 per hour, and hogs, 50 per hour.

Changes in the Original Building: A comparison made between Figures 1 and 7 (page 9) shows the original floor is readily identifiable and is essentially intact. Virtually no changes are required in the superstructure. The roof and three walls are not involved in the changeover. The fourth wall is removed in its entirety and the roof is carried on a steel lintel or beam which rests on existing footings through bearing walls or on new columns.

The free standing partition separating hog killing equipment from the main floor is removed. The condemned room and offal room walls and roof are razed.

Floor slabs are removed where necessary. This is done in sections, new

highline to new highline and can be progressively accomplished on week ends without interrupting plant operations.

A second section of beef bleeding rail is installed and the dropper mechanism is provided. The double rail hangoff is changed to single rail with lander, one for each bed. This method allows cattle slaughter on one or the other bed to proceed without interruption. Other track framing is removed and/or relocated as specified. Notice the simplicity in relocating the original hog and calf bleeding rail framing for use as a calf and sheep bleeding rail track frame on the new setup.

New Construction: Referring to Figure 7, all new walls are shaded. Considering that the killing floor area is increased from 1800 sq. ft. to 3900 sq. ft., the lineal run of new wall required is not excessive.

The new condemned room is con-

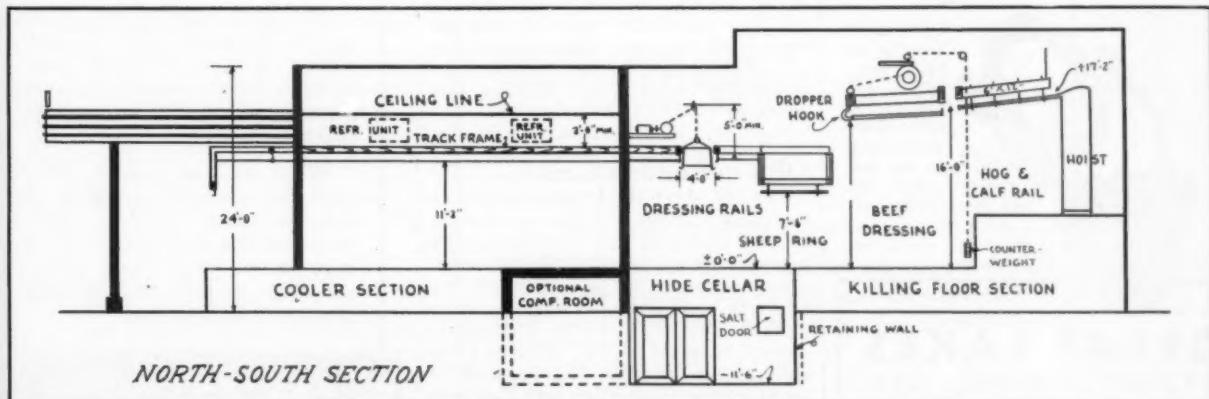
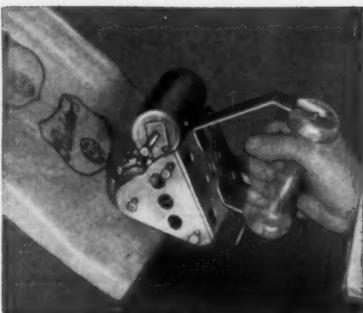


FIGURE 11: SECTION OF PLANT SHOWN IN BASIC PLAN (FIGURE I)



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structed first so as to permit subsequent removal of the original condemned room yet have one available for use at all times. The remote location of this unit permits its erection without confusion or interference with operations.

The new hog dressing unit is constructed outside the original plant and can be erected without any conflict with slaughtering operations. The 30-ft. addition to the length of the killing floor can also be virtually completed before breaking out the east wall of the original slaughtering department.

Placement of equipment is self-explanatory on the plan shown in Figure 7. This is not represented as a complete plan but was prepared solely for illustrative purposes in connection with this article.

Tip up wall construction was used in erecting the plant illustrated in Figure 6. The cost at the time (1948) was approximately \$90,000. Exact cost of the conversion program unfortunately is not available since extensive cooler additions were made simultaneously with the program of enlarging the killing floor. An approximate figure on the alteration to the killing unit and related departments is set at \$35,000 based on 1951 material and labor costs on the West Coast in force at the time of the conversion and expansion program.

Kingan Renews Godfrey

Kingan & Co., Indianapolis, has renewed "Arthur Godfrey and his Round Table" for another 52 weeks on the CBS radio network. N. Bruce Ashby, vice president in charge of sales for Kingan, stated that sales results warranted a renewal. This series, which was started in October 1951, was Kingan's first venture as a radio network sponsor.

The program, plus Kingan merchandising, gave a "pin-pointed attack on selected consumer identified items on which we have desired to expand distribution and volume," Ashby said. "Definite gains have been made in all classes and type of retail trade handling meat products, from the independent operator right through the large corporate chains. The Godfrey personality and our particular type of program have been very well adapted and very successfully used for point-of-sale merchandising material and in-store promotions."

OPS to Reduce Staff

In view of the tight budget situation, the Office of Price Stabilization is planning to reduce its force by about 1,300 persons, Ellis Arnall, price director, has announced. He said OPS will reduce its employment force gradually until the May 31 strength of 12,129 is reduced to about 10,750. That his force will remain at the 10,750 mark is based on the assumption that Congress grants OPS approximately what it requested for its fiscal 1953 budget.

*Everything
the meat man needs*



More Efficient Beef Slaughtering

By
C. G. Blomquist

On the beef killing floor, the proper equipment makes a big difference. At present, in fact, it often makes the difference between red ink and black in your ledgers.

One of our most popular pieces of equipment is the Koch Skinning Cradle. Where it is used, there is no need for pritch plates or scored floors. The Cradle holds the animal a foot off the floor, hence skinning goes much easier and faster. Also, the hide comes off a good deal cleaner. We've sold a lot of Cradles for use on beef beds, and also to slaughterers who skin their hogs.



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House Committee Hears Havenner Bill Witnesses

The House ways and means committee held an open hearing early this week on the Havenner bill (HR 6292) to remove the 3c per lb. processing tax on coconut oil. However, since there is so little time before adjournment of Congress, it is not expected that the House will take up the measure.

Former Representative Jasper Bell stated the case of the proponents of the tax removal on the first processing of coconut oil. He explained that before World War II coconut oil had been used extensively in the production of oleomargarine, but that during the war producers of oleomargarine had been forced to use other vegetable oils and had learned to make a better oleomargarine with them.

He said the principal use of coconut oil in the United States today is in the manufacture of soap. If the tax were removed, he said, soap would have a better chance of regaining part of the market it has lost to synthetic detergents. He argued that synthetic detergents have taken over one-third of the market for soap and that this meant that American farmers were losing a big part of their market for tallow and grease. He argued that in 1950, without synthetic detergents taking up one-third of the soap market, farmers would have sold 1,800,000,000 lbs. of tallow and greases to the soap industry. As it was, they sold 1,300,000,000. He said that the difference of 500,000,000 lbs. had to be sold in world markets, with the result that these markets were fixing the prices farmers received for tallow and grease. Repeal of the tax would make money for the farmer, he added.

Representative Wilbur D. Mills asked if the American consumers would get the benefit of the removal of the 3c tax, or if it would go to the Philippine government or to the Philippine people. He said that the Tariff Commission, in a report to the ways and means committee, has said that the latter might happen.

Bell thought that the 3c might be split between the United States and the Philippines.

Other witnesses included: Dr. John L. Coulter, National Renderers Association; Arthur L. Winn, Jr., National Independent Meat Packers Association; Douglas Dies, National Institute of Oilseed Products; Delos L. James, National Grange; John B. Gordon, Bureau of Raw Materials for American Vegetable Oils and Fats Industries, and B. T. Rocca, Jr., Pacific Vegetable Oil Corp.

Virginia Truck Tax

A legal attack against Virginia's policy of exempting out-of-state motor carriers from a 2 per cent state gross receipts tax charged to domestic carriers has been launched by 15 major railroads operating in the state.

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TOUGH ALLOY—
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UP & DOWN

THE MEAT TRAIL

PERSONALITIES and Events OF THE WEEK

►E. W. Kneip plans to purchase the Nebraska Beef Co., Omaha, from Safeway Stores, Inc. He will engage in an all-round packing business and employ about 100, he said. The plant has been closed about three months.

►Wilbur LaRoe, Jr., general counsel, National Independent Meat Packers Association, has been appointed to a committee which is developing a program to fight against excessive taxation. The committee was appointed by Congressman O. K. Armstrong of Missouri, who is leading the fight, following a recent Conference on Taxation held in Washington. Also represented on the committee are the American Farm Bureau Federation, the National Conference of State Taxpayers Association, American Trucking Association, National Association of Manufacturers, American Economic Foundation, U. S. Chamber of Commerce, National Small Business Men's Association, Council State Chambers of Commerce and National Associated Businessmen.

►Antonino Ricciardi has reopened his slaughterhouse, the Italo Meat Packing Co., at Rosemead, Calif. It was closed some 20 months ago when the county board of supervisors refused to renew his operating permit. The zoning board of the county regional planning commission had declared the plant a nuisance.

►Joseph Edward Roy, 70, who formerly was with Swift & Company, died recently at Waxahachie, Tex. He was employed at Swift plants in Wichita Falls, Galveston and Fort Worth.

►V. M. Wells, general manager of the Dreher Packing Co., Inc., Columbia, S. C., and Mrs. Wells have returned home from a vacation in Florida where they attended the national Shriners convention at Miami as well as visiting other places of interest, including Silver Springs, Ocala. They also flew to Cuba for a visit.

►Rath Packing Co., Waterloo, Ia., plans to add a new sliced bacon line at its Decatur, Ill. unit.

►Alan D. Faulkner, general plant manager for Armour and Company at Atlanta, Ga., died recently. He was 58. He had been with Morris & Co.

HONORED for leadership in the industry, Hyman Karp, president, New England Wholesale Meat Dealers Association, third from left, receives citation from William Kenney, toastmaster at annual dinner of the association, held at Hotel Statler in Boston on June 14. Others pictured here are Harold Stone, chairman of dinner, and Aaron Lampert.



before it was consolidated. For Armour he held positions in Helena, Ark., Vicksburg, Miss. and Little Rock.

►The Tiro Frozen Food Locker Co., Mansfield, O., is building an addition to its plant to increase processing facilities. L. M. Pope said he plans to expand manufacturing of bologna and other meat products and enter the wholesale business.

►Charles E. Roth, son of the late treasurer and president of the former Roth Packing Co., Cincinnati, died recently while visiting in Mexico. He was 61 years old.

►J. Frank Carney, who retired in 1940 as Swift & Company sales manager, and Mrs. Carney, recently celebrated their fiftieth wedding anniversary in St. Louis. Carney spent 45 years with Swift before retiring.

►Al W. Wilson, who at one time was with Wilson & Co., died in Winfield, Kans., after a serious illness. He was 80.

►Bill B. Kemp has been named manager of the pork and provision sales department of the Armour and Company plant at St. Joseph, Mo. George H. Damsel, general manager, who made the announcement, said Kemp replaces William H. Biehl, who has been transferred to the Armour plant at S. St. Paul, Minn. Kemp started with the firm in 1947 as a student salesman.

►The Cudahy Packing Co. plant in Omaha, Nebr., has resumed full operations after settlement of a strike by some 2,500 employees.

►The second disastrous blaze in less than five months at the Hamilton, Ont., Canada plant of Essex Packers

Limited, cut short the reconstruction of portions of the building which had been damaged in a \$1,500,000 fire last February. Harry Poworoznyk, president of the firm, said the damage would be somewhat less than suffered from the earlier fire.

►William J. Wardell, 64, a vice president and director of American Can Co., died recently after a long illness. He had been with the firm since 1903.

►Raymond William Phalp, 47, manager of city sales of the Iowa Meat Packers Co., Des Moines, died recently. Phalp had been with Swift & Company in St. Joseph for about 20 years before joining the Iowa Meat Packers Co.

►Roy Ormond, farm service director of Oscar Mayer & Co., Madison, Wis., was one of three guides in a farm-industry tour of Milwaukee businessmen, June 25. Sponsored by the Wisconsin State Chamber of Commerce, the tour included visits to farms in the Milwaukee-Madison area and its purpose was to promote better understanding between farm and city people.

►Fire destroyed the Ace Packing Co. near Fife, Wash., with damage estimated at \$20,000. Fire trucks were not able to fight their way through the traffic jam at the scene.

►Lloyd E. Dickhut, 54, who had been a Swift & Company salesman at Kansas City for 45 years, died recently.

►Henry J. Bergman, 54, who owned the Bergman Meat Packing Co. at Jersey City, N. J., died recently.

►The Carney Market and Packing Co., Dexter, Mo., observed its fiftieth anniversary recently with an eight-day

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celebration. The firm was founded as a meat market in 1902 by the late Frank B. Carney. Mrs. Frank B. Carney is the head of the business today, which is managed by her sons. They have recently modernized and added to their plant. Capacity is 40 hogs an hour and three cattle an hour.

►Sol Morton, president, Meat Industry Suppliers, Inc., Chicago, has returned from an extensive trip through Europe. He studied meat processing operations in plants in England, Denmark, Holland, Belgium, Switzerland and France.

►Little Rock Packing Co., Little Rock, Ark., has taken page ads in the Arkansas Gazette to tell readers that "Arkansas Maid Shares Good News with You!" In the copy the company announces that it is "doing something big to help hold prices down," by installing two of the "world's largest and fastest" meat choppers. With these machines costs of frankfurters have been lowered by 9.47 per cent. The machines, surrounded by workers and company officers, are pictured, as are the frank packaging line and the company's fleet of trucks and its salesmen.

►Sale of the Bismarck-Mandan abattoir, Bismarck, N. D., was announced recently. Purchasers were George Schuch, George Remoillon and John Schneider. Since 1947 it had been owned and operated by F. A. and R. S. Klansey. The plant will be enlarged and equipped to process as well as slaughter meat.

►The Armour and Company unit at Northampton, Mass., has been closed after nearly 15 years in that city. Business will be handled by the Springfield plant.

►Luke A. Walker has been promoted to manager of the canned meats and dog food department, Wilson & Co., Dallas, it was announced recently. Walker has been with Wilson 12 years.

►Martha O. Simpson, president of Mixers Incorporated, Philadelphia, is sailing on the Nieu Amsterdam on July 22 for a six weeks business trip to France, Belgium, Holland, Denmark and England.

►Recently incorporated meat packing and meat processing firms in New York state include: Williams Meat Co., New York city, by Neil M. Lieblich, Lillian Rosen and Daniel Jacobs, whose addresses are 111 Broadway, New York; H. & S. Meats, by Sol Rosenbluth, Jack Flamhaft and William Zuckerman, 270 Broadway; Bi-Rite Meats, Kings, N. Y., by Harriet Buckner, Anne Warren and George Sassower, 220 Broadway, and Blue Ribbon Meats, Brooklyn, by Pauline Perlman, Vivian Wish and Wol Wish, 65-44 Saunders st., Rego Park, New York, N. Y.

►E. G. Kerr, 60, formerly with Canada Packers Limited, Brantford, Ont., died recently of a heart attack. Kerr

J. Fred Schmidt of Columbus Packing Family, Dies

J. Fred Schmidt, 37, vice president and general manager of the J. Fred Schmidt Packing Co., Columbus, O., died unexpectedly last week at his home. Death was attributed to a heart attack.

Schmidt had been actively associated for almost 20 years with the packing plant founded by his grandfather, J. Fred Schmidt, in 1886. He was widely known for his work in Catholic charities. He was also president of the Columbus Bulls, a professional football team in the American Association sponsored partly by the Schmidt company. He was also a member of the Bexley Lions Club and the Buckeye State Sheriff's Association.

Survivors include his wife, four sons, father and stepmother, two sisters and two brothers.

Reliable Packing Co. Begins New Employee Publication

Reliable Packing Co., Chicago, has started publishing a monthly employee magazine. Volume 1, Number 1 of "Pig Tales," carried a message from John E. Thompson, Reliable president, in which he emphasized that the magazine is to be about employees and their activities and that its main purpose is to get to know other employees and the company better. "You are absolutely free to contribute material or not, as you see fit," he said.

The feature in this issue was on Reliable's bacon slicing department, illustrated with half a dozen photographs taken in the plant. News of the company bowling league was prominently displayed.

F. H. Collins, President of New Orleans Packinghouse, Dies

Frederick Hunter Collins, president of Longino & Collins, Inc., New Orleans, died on June 20. He was 64 years old.

Collins, a native of Tennessee, went to New Orleans in 1909. Longino & Collins was formed in 1916. Both partners had considerable packinghouse experience with some of the major packers. Collins was elected president of the firm in 1951. He was a veteran of World War I. At the time of his death he was a member of International House in New Orleans.

He is survived by two sons, Frederick Hunter Collins, Jr., and F. M. Collins.

formerly was on the cannery inspection staff of the Canada Department of Agriculture.

►Andrew Deller, a partner in the firm of Tudesko & Deller which formerly operated a packing business in Sacramento, Calif., died recently. He had been in ill health for about three years.

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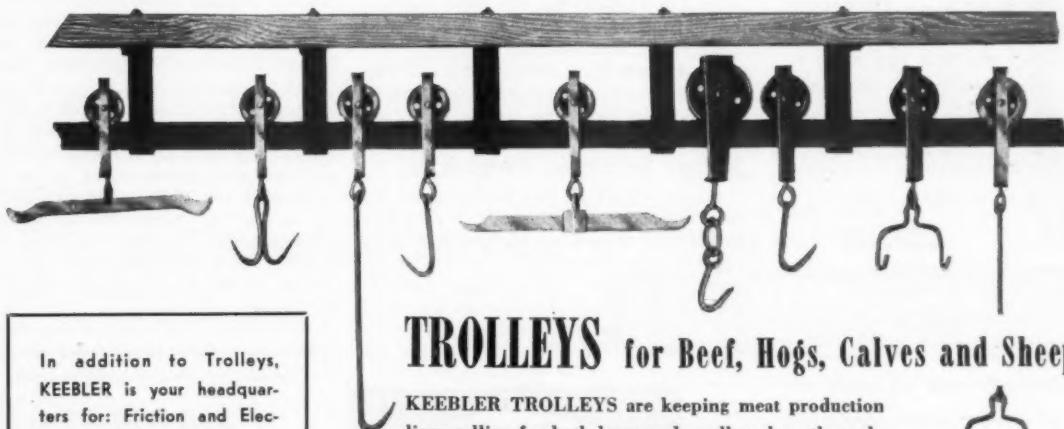
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Farm Leaders Receiving New Armour Publication

Armour and Company's Livestock Bureau has begun publishing a monthly newsletter. It is sent to agricultural and livestock associations, vocational agriculture instructors, farm editors of magazines, newspapers, radio and television stations, college extension people, editorial economists and some 150 key farmers.

In the first issue of *Armour's Analysis*, the editors stated:

"Never before has so much importance been attached to livestock, dairy and poultry production, and to the related non-food industries. Improved methods of animal husbandry, and better ways of processing and merchandising, have been announced with mounting frequency."

"Growing steadily is the list of non-food items stemming from livestock production and processing. A good start already has been made in the discovery and manufacture of pharmaceuticals and chemicals, but the horizon broadens daily. The industries which employ products of animal origin include paints, plastics, wax, synthetic rubber, wetting agents, germicides and an ore flotation in the mining industry. These developments certainly work to the advantage of the entire Meat Team—the producer, processor and retailer—as they help to maintain a profitable and sustained market. For the average citizen, they influence profoundly both social and economic destinies."

"These considerations prompted us to offer this publication. We hope that our messages, being sent to agricultural leaders throughout the country, will serve to keep busy people posted on significant current developments and their relationship to future trends."

Karas Summer Promotion

Karas Sausage Co., Buffalo, N. Y., has devised an unusual and effective method of promoting its products during the summer months. At all carnivals, picnics and other outdoor gatherings in the area, the company will pass out paper caps to children. The caps are imprinted with "Karas Sausage."

AMI Convention Will Offer Safety Advice

Members of the American Meat Institute's safety committee are preparing to man a Safety Booth again at this year's annual meeting, October 3 to 7. All of these men are experts in safety in packinghouse operations. From their own practical experience they will give counsel on such questions as: How can a safety program be inaugurated in a plant? What employees should be members of a plant safety committee? How can a packing plant best conduct a plant safety contest? Should plants have a nurse and first aid room? Where can safety posters be obtained?

Packers who stopped at the Safety Booth at last year's annual meeting have reported that they received valuable help and suggestions which they were able to use effectively in their own plants. To mention just one example, a packer who operates a medium-sized plant in Ohio was bothered by a safety problem among his men who were dressing hogs. These men frequently suffered cuts on the left forearm. Members of the Institute's safety committee suggested to him that his men try using the new plastic forearm guard. These guards satisfactorily solved his safety problem.

Selling in Territories

Alternative pricing methods for manufacturers who ship goods to the territories and possessions were set up this week by the Office of Price Stabilization, in Rev. 1, CPR 9 and Rev. 1, SR 2. The change is effective June 28. Such manufacturers are now selling under CPR 9, revised, which authorizes adding to the landed cost in the territory the percentage markup which they took on such sales in the period from December 19, 1950, to January 25, 1951. Under the new procedure, the manufacturer may add the same markup to his ceiling price under another OPS regulation at the port of shipment to the territory.

Price officials said the new procedure would make no change in ceiling prices.

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Established 1900

3089 River Road

River Grove, Ill.

Salometer Strength Critical Factor in Brine Cooling

Refrigeration units in packing plants require more attention in summer than they do during other seasons. Failure to attend to any of many details may result in a serious plant breakdown. Engineers usually tend to watch such matters as suction and head pressures and correct condenser water temperatures religiously, but may neglect another very important factor—control of brine.

Too frequently salt is simply shoveled into the pan of the refrigerating unit and replenished when it melts away. This technique wastes not only salt but



meat as well. As the loose salt is shoveled into the pan, the salometer reading generally will jump beyond the desired range. The salt dissolves too quickly. It is estimated that a 10 deg. jump in salometer strength will increase shrink loss by one quarter of one per cent. In terms of a cooler that holds 600 hogs or 250 head of cattle, this represents real money. Roughly this is equivalent to about 250 lbs. of dressed product lost due to excessive brine strength.

Also, a 10 deg. jump in salometer strength results in about a 12 per cent increase in salt usage.

Both the meat shrink loss and the salt loss can be eliminated through use of Kooler Kubes, an International Salt Co. product. The cubes are compressed of pure salt and weigh 50 lbs. each. They permit the proper amount of salt to be added. They dissolve at a predetermined rate and are said to maintain a salometer strength that will not vary more than one degree over a 24-hour period.

The cubes have a further advantage. They cut the time needed to service refrigeration units using brine and eliminate the need for cleaning the various spray nozzles. The Marhoefer Division, Kuhner Packing Co., Muncie, Ind., reports that with the cubes it can service

its various cooler refrigerating units in 2 hours and 20 minutes per day contrasted with five or six hours previously required for the same task.

During the three months the plant has used the cubes, not one refrigeration unit has been cleaned out. When the plant used loose salt, it was necessary to devote two hours per week to cleaning the spray nozzles of each unit. The cubes are free of impurities that will clog the nozzles.

Food Technologists Hear Panel on Food Chemicals

At a panel devoted exclusively to the controversial question of chemicals in foods, a highlight of the recent meeting of the Institute of Food Technologists, various solutions to the problem were outlined by O. H. Thomas Austern. He defined the problem as a political issue, and one that must be decided primarily on the basis of "citizenship." Austern is a member of the law firm of Covington & Burling, Washington, D. C.

The two systems of dealing with the question, he said, are: 1) the requirement that the Food and Drug Administration be given advance notice when new chemicals were to be added, and 2) to get specific permission to add them.

Charles Frey, president of the Institute, urged that public safety be the key factor in any decisions covering the use of chemicals in food. In many cases, he pointed out, food additives have been used to enhance and fortify foods without jeopardizing that safety. He suggested that toxicological data on new chemicals be presented by committees to the Food and Drug Administration rather than by hearings.

Dr. Herbert S. Longenecker of the University of Pittsburgh pointed out that the Food Protection Committee of the National Research Council had not examined sufficient data on the use of surfactants and other chemicals in foods to endorse their safety.

On the other hand, Elliott A. Maynard of the University of Rochester contended that the tools of the toxicologists are adequate to protect public health. If a chemical proves extremely toxic in preliminary testing, or if it has widely varied actions, it is usually eliminated, he said. However, he asserted that toxicity as such should not banish use of the chemical. Many of the chemicals which have been proved most creditable in foods are toxic if taken in "improbable quantities."

Grading Charges Attacked

Directors of the Florida State Cattlemen's Association have been instructed to bring to the official attention of Florida's congressional delegation the situation regarding fees charged to slaughterers for grading beef under OPS. These fees, reported as high as \$3.60 per head, are too high for the small packer, the association declared.

FLASHES ON SUPPLIERS

TRANSPARENT PACKAGE CO.: E. E. Ellies, formerly manager of the Film and Flooring division, Goodyear Tire and Rubber Co., Akron, Ohio, has been appointed vice president and director of sales of Transparent Package Co., Chicago, effective July 7, according to an announcement by Seymour Oppenheimer, Tee-Pak president. R. R. Stigler, vice president of the Chicago firm for many years, will assume the duties of national accounts manager. L. B. Tauber, vice president



E. E. ELLIES



R. R. STIGLER



L. B. TAUBER

in charge of Eastern division sales for Tee-Pak, has been placed in charge of the activities of the entire United States sales staff as field sales manager. Tauber will make his headquarters in Chicago.

HURON MILLING CO.: Robert M. Farr, president of this Harbor Beach, Mich., firm has announced the election of B. F. Bowman as vice president in charge of sales and product development; Carl S. Smith as vice president and production manager, and David E. Wilcox as treasurer. Bowman, who will be headquartered in New York City, had been director of new products development for Pillsbury Mills.

WESTERN WAXED PAPER DIVISION, CROWN ZELLERBACH CORP.: This division has opened a New York office to serve its growing eastern clientele, it was announced by James E. Crosby, general manager. Located at 122 E. 42nd st., the office will be under the direction of Karl Wuestenfeld, sales manager, but will have Richard E. Ehlers in residence in New York. Ehlers also will serve the New England and Atlantic seaboard territories.

AMERICAN CAN CO.: D. B. Craver has been named general manager of sales for Canco, taking the former post of T. E. Alwyn, who last year was made vice president in charge of sales.

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WHY ONLY
CRYOVAC
PROCESS PROTECTION
CAN PUT YOU IN THIS
EXCLUSIVE PICTURE ➤

From one of the largest single food stores in America:

"CUSTOMER REACTION TO
CRYOVAC PACKAGING
IS EXCELLENT. WE HAVE NOTICED
A PRONOUNCED INCREASE IN OUR
HAM, PICNIC, AND DAISY BUSINESS."

Says JAMES E. LIND, Assistant to the President
Albany Public Markets
ALBANY, NEW YORK



Field reports show that sales are stimulated wherever CRYOVAC packaging has been introduced. The increased eye appeal sells . . . the quality retention makes repeat sales.

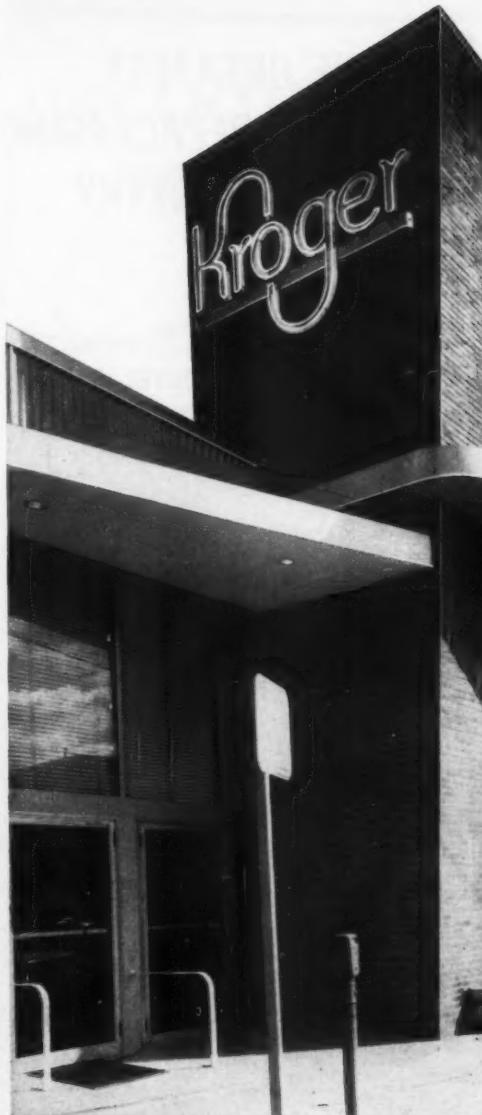


CRY-O-RAP bags are made from a special Dewey and Almy - Dow Saran



DEWEY and ALMY
Chemical Company

Cambridge 40, Massachusetts



"CRYOVAC PACKAGING IS CONVENIENT... EASY TO APPLY"

Says DAVID H. CROOKS
The Kroger Co.
CINCINNATI, OHIO



Kroger has used Cryovac in its Cincinnati, Detroit, and Cleveland meat operations for more than a year. This retail food chain finds Cryovac a convenient and easy-to-apply protective covering.



CRY-O-RAP bags are made
from a special
Dewey and Almy — Dow Saran



DEWEY and ALMY
Chemical Company

Cambridge 40, Massachusetts

**"CRYOVAC IS THE GREATEST
ADVANCEMENT IN THE PREPACKAGING
OF SMOKED MEATS AND POULTRY
IN RECENT YEARS!"**

Says L. G. HULL
Meat Manager, Woodward Stores,
VANCOUVER, B. C.,
whose meat department is
one of the world's largest.



CRYOVAC, for the first time, enables meat departments to make practical use of "massed displays" . . . the same technique that has proven so successful in grocery departments. Large displays make selling easier, result in increased sales.

THE SECOND SKIN
CRYOVAC
PROTECTED
SEALS FLAVOR IN



**DEWEY and ALMY
Chemical Company**

Cambridge 40, Massachusetts

CRY-O-RAP bags are made from a special Dewey and Almy — Dow Saran

I LIKE CRYOVAC PACKAGING!
THERE'S NO DISCOLORATION . . .
NO SHRINKAGE!

Says Cesar J. Cattaneo, Meat Supervisor
Big Owl Market
NORTH HOLLYWOOD, CALIF.



Mr. Cattaneo says:

"I like CRYOVAC because it enables us to prepare hams ahead of rush periods.

"No discoloration due to oxygen being present in the package.

"No shrinkage.

"With the CRYOVAC process and use of Cry-O-Rap bags our food is protected from destructive bacteria."

THE SECOND SKIN
CRYOVAC
PROTECTED
SEALS FLAVOR IN

CRY-O-RAP bags are made
from a special
Deweay and Almy—Dow Saran

D A
DEWEY and ALMY
Chemical Company

Cambridge 40, Massachusetts

CRYOVAC PACKAGING MAKES MY WHOLE MEAT CASE LOOK FRESHER — EVEN WHEN I WRAP DAYS AHEAD!

Says **HENRY WAGNER**
Manager, Meat Dept.
Wrigley Super Markets
WAYNE, MICHIGAN



Because CRYOVAC packaging retains color and moisture longer, you, too, can pre-package well ahead of rush periods!



DEWEY and ALMY
Chemical Company

Cambridge 40, Massachusetts



CRY-O-RAP bags are made
from a special
Dewey and Almy — Dow Saran

"CRYOVAC PACKAGING is a real sales builder for us!"

Says **EMORY V. PHELPS**
Meat Department Manager
Acme Markets,
BALTIMORE, MD.



Mr. Phelps says, "We like CRYOVAC packed smoked meats because we have learned that they hold up better in appearance and condition of the packages with much self-service handling. Color retention is also very good under our fluorescent lighting. This package is a real sales builder for us".



CRY-O-RAP bags are made
from a special
Deweys and Almy - Dow Saran



DEWEY and ALMY
Chemical Company

Cambridge 40, Massachusetts

only CRYOVAC...

with this "second skin" process...

Unlike any other method of wrapping in film, foil or paper, the CRYOVAC process actually shrinks-on a transparent CRY-O-RAP* bag — providing a clear, tough, odorless protection that fits skin-tight to the natural contours of the product.

1



2



3



4

The result is a beautiful, transparent, custom-fitted second skin that retains weight, flavor, and adds eye-appeal to the product.

offers Meat Packers all these star advantages:

- ★ Better appearance
- ★ Retains flavor
- ★ Protects against weight loss
- ★ Longer storage life
- ★ Maintains color under fluorescent lights



* Made from a special Dewey and Almy — Dow Saran.

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more
facts?

ASK US TODAY!



DEWEY and ALMY
Chemical Company

CAMBRIDGE 40, MASSACHUSETTS



Self-Serve Meats Increase Sales, Eliminate Traffic Bottleneck, Says Du Pont

Self-service meat shoppers purchased more products in about one half the time it took a similar number of shoppers to complete their purchases in service meat departments, according to a Du Pont consumer survey.

The survey, "Time Lost or Time Saved," the first of a new series of time studies, was released at the Du Pont Film Department Exhibit at the recent annual convention of the Super Market Institute.

Made during a normal shopping week in stores throughout the country, the study disclosed that 2,700 shoppers in self-service meat departments purchased 5,927 items in 116.7 hours, while an equal number of service meat shoppers spent 198 hours making 5,467 purchases.

During the weekend, the survey pointed out, the rate of meat sales and the time saved by self-service meat shoppers was even greater than on previous days. On Friday and Saturday, a group of self-service shoppers bought 9 per cent more meat products in 55 per cent less time than a comparable group of service shoppers. The survey also noted the absence of the weekend traffic bottleneck in stores where prepackaged meats were ready for shoppers buying on "impulse."

Emphasizing the important part "impulse" buying plays in building meat sales, the survey said a recent Du Pont study, "On With the New," reported that fresh meats in service departments have an impulse rating of 14.8 per cent; luncheon and smoked meats, 33.6 per cent. But in fully prepackaged meat departments the impulse rate was 19.9 per cent and 48 per cent, respectively.

Food stores in several American cities participated in the survey. For each self-service meat department under observation, Du Pont researchers selected a service meat department of comparable size.

Copies of the survey may be obtained from the Du Pont Film Department in Wilmington, Del., or from local Du Pont representatives.

Only Inspected Plants May Use Foreign Meats

The legal division of the Agriculture Department has ruled that the Department does not have authority to establish federal inspection in state plants in order to allow those plants to handle cured meats imported from Canada and Mexico. The USDA had been considering the possibility of establishing this plan, on a reimbursable basis, with the packer paying the cost.

As a result of the decision only federally inspected plants will be able to obtain meat for processing in Canada and Mexico. This situation could be changed only by Congressional action.

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taste-tempting
HAM
FLAVOR

"The Man You Know"



The Founder of
H.J. MAYER & SONS CO., INC.

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

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IMPROVE YOUR LARD.....

DEODORIZED • HYDROGENATED **LARD FLAKES**



PACKED IN 50 LB. MULTIWALL PAPER BAGS • CARLOAD OR LCL
FREE SAMPLES ON REQUEST . . .

"CUDAHY OF CUDAHY"
CUDAHY, WISCONSIN • PHONE SHERIDAN 4-2000



GLOBE-HOY SPEED LOAF MOLDS

Save time and labor in washing, handling and stuffing while producing the same firm, dense product for which all Globe-Hoy molds are famous. Easily cleaned — no breakable parts.

Write for full details, or a trial mold.

THE GLOBE COMPANY
4000 S. Princeton Ave.

Chicago 9, Illinois

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STOCK NOW!



A strong family tie MAKES SALES COME FASTER

Meat products come in many sizes and shapes, but it's easy to give them a "family look" when you pack them in attractively labeled Continental cans. That's important because dealers like to get behind "name" products—they know that a customer for one item is a likely customer for the line. Continental makes cans for every kind of meat product... our lithographers are masters at decorating them for sales appeal. Have you heard our story?



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CONTINENTAL CAN BUILDING

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EASTERN DIVISION
100 East 42nd Street, New York 17

CENTRAL DIVISION
135 So. La Salle Street, Chicago 3

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Russ Building, San Francisco 4

Meat And Meat Foods Processing In May Somewhat Above Last Year

TOTAL meats and meat foods prepared and processed under federal inspection during the five-week period

from April 27 through May 31 showed an increase over the month of May last year, figures compiled by the U.S.

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—APRIL 27, 1952, THROUGH MAY 31, 1952, COMPARED WITH MAY, 1951

Placed in cure—

	May, 1952		January-May, 1951	
Beef	9,619,000	8,226,000	41,669,000	37,790,000
Pork	332,587,000	345,741,000	1,579,632,000	1,459,226,000
Other	63,000	435,000	465,000	1,205,000
Smoked and/or dried—				
Beef	3,862,000	5,363,000	22,535,000	24,282,000
Pork	239,391,000	231,728,000	841,861,000	1,069,374,000
Cooked meat—				
Beef	5,831,000	5,488,000	25,804,000	24,815,000
Pork	33,722,000	42,605,000	173,402,000	180,193,000
Other	221,000	133,000	1,078,000	864,000
Sausage—				
Fresh finished	18,180,000	17,574,000	97,853,000	91,935,000
To be dried or semi-dried	10,814,000	11,142,000	48,119,000	152,753,000
Franks, wieners	54,864,000	52,338,000	204,543,000	193,949,000
Other, smoked or cooked	59,461,000	55,816,000	228,180,000	220,296,000
Total sausage	143,319,000	136,870,000	578,230,000	552,517,000
Loaf, head cheese, chili, jelled products	20,291,000	20,411,000	78,068,000	70,363,000
Steaks, chops, roasts	62,858,000	78,786,000	391,810,000	365,245,000
Bouillon cubes, extract	273,000	698,000	1,302,000	2,828,000
Sliced bacon	78,932,000	75,004,000	331,390,000	302,943,000
Sliced, other	4,515,000	2,799,000	16,147,000	11,363,000
Hamburger	8,158,000	11,689,000	61,120,000	44,348,000
Miscellaneous meat product	2,961,000	3,854,000	16,528,000	17,340,000
Lard, rendered	179,712,000	190,245,000	999,399,000	894,879,000
Lard, refined	130,266,000	165,068,000	682,000,000	689,282,000
Oiled stock	9,272,000	9,969,000	41,963,000	41,604,000
Eelblow, tailow	7,027,000	6,412,000	26,778,000	31,555,000
Rendered pork fat—				
Rendered	9,375,000	9,598,000	39,219,000	42,441,000
Refined	5,758,000	4,929,000	20,935,000	22,076,000
Compound containing animal fat	26,573,000	21,226,000	100,653,000	111,576,000
Oleomargarine containing animal fat	1,947,000	1,808,000	6,927,000	9,096,000
Canned product (for civilian use and Dept. of Defense)	145,638,000	666,542,000		
Total	1,463,048,000	1,379,084,000	5,793,483,000	5,940,194,000

*Totals: Five weeks, April 27 through May 31.

This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

CUTTING MARGIN LOSS SHARPEST FOR LIGHT HOGS

(Chicago costs and credits, first three days of week.)

All hog classes wound up deeper in the minus column following further adjustments downward in prices of several meat cuts the past week. The lightweights seemed to take the sharpest loss in valuation compared with the other two.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

	180-220 lbs.—Value		220-240 lbs.—Value		240-270 lbs.—Value	
	Pet. live wt. lb.	Price per cwt. alive yield	Pet. live wt. lb.	Price per cwt. alive yield	Pet. live wt. lb.	Price per cwt. alive yield
Skinned hams	12.6	49.5 \$ 6.24	8.86	12.6	48.9 \$ 6.16	8.66
Picnics	5.6	30.5 1.71	2.47	5.5	28.2 1.55	2.17
Raw butts	4.2	34.2 1.44	2.09	4.1	33.0 1.35	1.91
Loin (blade in)	10.1	48.2 4.87	7.04	9.8	45.5 4.45	3.32
Lean cuts		\$14.26 \$20.46		\$13.51 \$19.06		\$12.79 \$17.90
Bellies, S. P.	11.0	29.2 3.21	4.54	9.5	28.7 2.83	3.87
Bellies, D. S.				2.1	19.0 .40	5.7
Fat backs				3.2	8.2 .28	.39
Plates and jowls	2.0	11.0 .33	.48	3.0	11.0 .34	.48
Raw leaf	2.3	8.9 .20	.29	2.2	8.9 .20	.29
P.S. lard, rend. wt. 13.9	9.8	1.37 1.95	12.3 9.8	1.21 1.77	10.4 9.8	1.02 1.42
Fat cuts & lard		\$ 5.11 \$ 7.26		\$ 5.26 \$ 7.37		\$ 4.62 \$ 6.49
Spareribs	1.6	38.2 .61	.88	1.6	29.0 .45	.67
Regular trimmings	3.3	17.7 .59	.85	3.1	17.7 .55	.77
Feet, tails, etc.	2.0	8.5 .17	.25	2.0	8.5 .17	.25
Offal & misc.		.70 1.15		.70 1.14		.70 1.13
TOTAL YIELD & VALUE	60.5	\$21.44 \$30.85	71.0	\$20.64 \$29.26	71.5	\$19.10 \$27.06
Cost of hogs	\$20.50	Per cwt. alive	\$20.34	Per cwt. alive	\$19.79	Per cwt. alive
Condemnation loss	.10	fin. yield	.10	fin. yield	.10	fin. yield
Handling and overhead	1.32		1.19		1.13	
TOTAL COST PER CWT.	\$21.92	\$31.54	\$21.63	\$30.46	\$21.02	\$29.68
TOTAL VALUE	21.44	30.85	20.64	29.26	19.19	27.05
Cutting margin	-\$4.48	-\$0.99	-\$0.99	-\$1.20	-\$1.43	-\$2.63
Margin last week	-\$12	-\$15	-\$70	-\$92	-\$168	-\$2.14

Department of Agriculture indicated. The five-month total was below 1951.

Touching on the larger-volume meats, pork placed in cure at 332,587,000 lbs. registered a decline from last year's 345,741,000 lbs. for May, but was more than April processing of 255,465,000 lbs. This year's five-month total of 1,579,637,000 lbs. was more than the 1,459,226,000 lbs. last year. Smoked and/or dried pork meats prepared during the period amounted to 239,391,000 lbs. against 231,728,000 lbs. last year. The five-month total for these items was 841,861,000 lbs. against 1,099,374,000 lbs. last year.

Sausage stocks prepared totaled 143,319,000 lbs. compared with 136,870,000 lbs. a year ago, and 105,061,000 lbs. last April. The January-May output of sausage amounted to 578,230,000 lbs. against 552,517,000 lbs. last year.

Rendered lard of 179,712,000 lbs.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN FOUR-WEEK PERIOD, APRIL 27 THRU MAY 31, 1952

Pounds of finished product	Slicing and in institutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	17,646,000	10,825,000
Canned hams	17,985,000	470,000
Canned beef hash	370,000	4,328,000
Chili con carne	616,000	4,602,000
Vienna	139,000	3,673,000
Frankfurters, wieners in brine	20,000	228,000
Deviled ham		688,000
Other potted or deviled meat products	4,000	3,638,000
Tamales	47,000	2,186,000
Sliced dried beef	32,000	540,000
Liver product		225,000
Meat stew (all products)	52,000	3,573,000
Spaghetti meat products	65,000	4,021,000
Tongue (other than pickled)	74,000	258,000
Vinegar pickled products	1,071,000	2,010,000
Bull's sausage		1,150,000
Hamburger, roasted or cured beef, meat and gravy	59,000	1,301,000
Soups	1,895,000	37,541,000
Sausage in oil	374,000	193,000
Tripe	60,000	576,000
Brains		260,000
Bacon	54,000	162,000
All other meat with meat and/or meat by-products—20% or more	391,000	3,477,000
Less than 20%	126,000	12,283,000
Total	40,881,000	99,304,000

showed a decline from the 190,245,000 lbs. for May last year. April rendering amounted to 168,638,000 lbs. During the five months ended May 31 renderers put up 999,399,000 lbs. of product compared with 894,879,000 lbs. in 1951. Rendered lard rose from 104,753,000 lbs. in April to 130,266,000 lbs. for the five weeks, which included part of April and all of May. May rendering last year totaled 165,068,000 lbs.

Meat and meat foods canned under federal inspection showed luncheon meat the biggest item at 17,646,000 lbs. in sizes 3 lbs. and over compared with 10,825,000 lbs. in the under 3-lb. sizes.

The nature of most other items rendered them most practical in the smaller containers as the five-week total indicated. Total poundage in the smaller containers was 99,304,000 lbs. compared with 40,881,000 lbs. in the 3-lb. and over sizes.

Meat Output Gains For Third Week; Slaughter of All Species Above 1951

THE first widespread hot spell of the year, although adversely affecting demand for meat supplies, did not cause an immediate drop in meat production. A small increase was noted over the week previous. Output of meat under federal inspection for the week ended

killed and amount of meat turned out. Cattle slaughter was 30 per cent above a year ago. Hogs were the only class to show a drop in slaughter from the week earlier.

Cattle slaughter was estimated at 248,000 animals for an 18,000-head gain

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended June 21, 1952, with comparisons									
	Beef		Pork		Lamb and Mutton		Total Meat Prod.		
Number	Prod.	Live 1,000 mil. lb.	Veal 1,000 mil. lb.	Prod.	Number	Prod.	1,000 mil. lb.	Prod.	Total 1,000 mil. lb.
June 21, 1952....	248	136.9	108	12.9	1,032	145.8	228	10.0	306.0
June 14, 1952....	230	127.2	102	11.9	1,101	155.2	222	9.8	304.1
June 23, 1951....	191	106.6	92	11.4	993	145.0	187	8.2	270.0

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs. Total mil. lbs.
June 21, 1952....	985	552	215	119	256	141	94	44	15.2 40.2
June 14, 1952....	987	553	210	117	255	141	94	44	15.1 42.4
June 23, 1951....	975	536	215	119	265	146	90	38	15.1 39.2

June 31, at 306,000,000 lbs., was about 2,000,000 lbs. more than the previous week and about 13 per cent above output for the corresponding period last year. This was the third successive week of increased meat production.

All species of livestock contributed to the increase, with cattle leading the field in both percentage of numbers

over the week before, and 57,000 head more than last year. The result of the increased cattle kill was 136,900,000 lbs. of beef for the week compared with 127,200,000 lbs. the preceding week and 105,600,000 lbs. last year.

Commercial slaughterers handled 108,000 head of calves during the week against 102,000 the week before and

92,000 a year ago. In terms of veal, these calves amounted to 12,900,000 lbs. compared with 11,900,000 the previous week and 11,400,000 lbs. last year.

The slaughter of 1,032,000 hogs indicated a 69,000 drop from the week before but more than last year's 983,000 kill. Pork production of 145,800,000 lbs. of meat was proportionately under the previous week's 155,200,000 lbs., but the 10 lbs. lighter average weight this year accounted for the slight gain over the 145,000,000 lbs. a year ago despite the big increase in slaughter this year. Lard production dropped 2,200,000 lbs. as indicated by 40,200,000 lbs. against 42,400,000 lbs. the previous week, but was decidedly more than the 39,200,000 lbs. last year.

Sheep and lamb slaughter amounted to 228,000 animals compared with 222,000 the preceding week and 187,000 in 1951. These numbers of sheep and lambs accounted for 10,000,000, 9,800,000 and 8,200,000 lbs. of lamb and mutton for the three weeks, respectively.

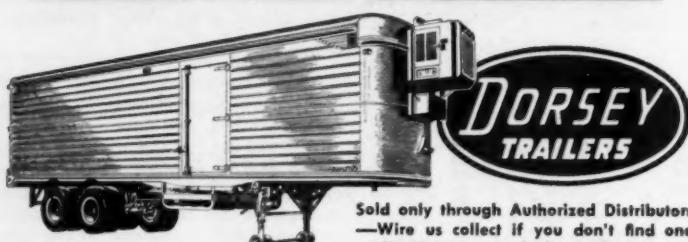
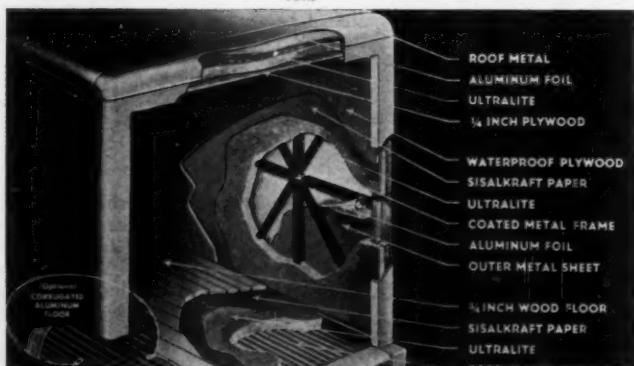
ST. LOUIS HOGS IN MAY

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	May	1951
Hogs received	245,005	299,125
Highest price	\$28.00	\$22.50
Lowest price	18.75	21.00
Average price	20.54	21.19
Average weight, lbs.	218	220

Long-haul Insulation

Ultralite insulation is applied carefully, sealed in aluminum foil to provide an extra margin of safety in Dorsey Refrigerator Vans. Features that reduce moisture absorption make Dorseys lighter in the long run.

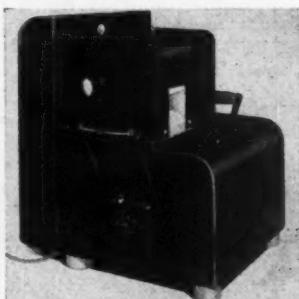


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DORSEY TRAILERS, INC. • ELBA, ALA.

NEW FAMO Automatic FAT CUBER

LOW COST • PORTABLE



FAST—EFFICIENT

Ideal for small batch work, yet will cut up to 400 lbs. per hour. Easy to use—EASY TO CLEAN. SIMPLE IN DESIGN. STURDY CONSTRUCTION. Cuts $\frac{1}{4}'' \times \frac{1}{4}'' \times \frac{1}{4}''$ or $\frac{1}{4}'' \times \frac{1}{4}'' \times \frac{3}{8}''$. Additional knifehead available to cut cubes $\frac{3}{8}'' \times \frac{3}{8}'' \times \frac{3}{8}''$ or $\frac{3}{8}'' \times \frac{3}{8}'' \times 1''$.

WRITE TODAY FOR FULL INFORMATION

Kurhan Co., Inc. 261 Fifth Ave.
New York 16, N.Y.

MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

Native steers	June 25, 1952
Prime, 600/800	52 @ \$21½
Choice, 500/700	50½ @ \$21½
Choice, 700/900	49½ @ \$20½
Good, 700/800	47½ @ \$18
Commercial cows	39½ @ \$14
Can. & cut.	33½ @ \$14
Bulls	41 @ \$12

STEER BEEF CUTS*

(*Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	63.0 @ \$44.9*
Forequarter	45.0 @ \$47.0
Round	61.0 @ \$63.0
Trimmed full loin	91.0 @ \$92.0
Flank	14.0 @ \$16.0
Regular chuck	43.0 @ \$48.0
Foreshank	30.0 @ \$32.0
Brisket	40.0 @ \$43.0
Rib	68.0 @ \$70.0
Short plate	11.0 @ \$15.0
Back	57.0 @ \$59.0
Triangle	47.1
Choice:	
Hindquarter	60.0 @ \$63.0
Forequarter	48.0 @ \$50.0
Round	61.0 @ \$63.0
Trimmed full loin	83.0 @ \$84.0
Flank	14.0 @ \$16.0
Regular chuck	43.0 @ \$48.0
Foreshank	30.0 @ \$32.0
Brisket	40.0 @ \$43.0
Rib	68.0 @ \$70.0
Short plate	11.0 @ \$15.0
Back	57.0 @ \$59.0
Triangle	47.1

(*Ceiling base prices, f.o.b. Chicago)

BEEF PRODUCTS†

Tongues, No. 1	37.9
Brains	7½ @ 10½
Hearts	24 @ 25
Livers, selected	60.9
Livers, regular	56.9
Tripe, scalded	10½ @ 11
Tripe, cooked	12½ @ 12
Lips, scalded	12½ @ 13
Lips, unscalded	10 @ 11
Lungs	7½
Melts	7½
Udders	6½

*Ceiling base prices, loose, f.o.b. Chicago.

BEEF HAM SETS†

Knuckles	65.0 @ \$66.30*
Insides	65.0 @ \$66.30*
Outsides	63.0 @ \$64.30*

*Ceiling base prices, f.o.b. Chicago.

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	42.20
Veal breads, under 6 oz.	.90
12 oz. up	.96
Calf tongues	34
Lamb fries	73.00 @ \$74.10
Ox tails, under ½ lb.	27.70
Over ½ lb.	27.70

*Ceiling base prices, f.o.b. Chicago.

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	53 @ 58
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	56 @ 58½
Hams, skinned, 16/18 lbs., wrapped	52 @ 57
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	55 @ 58
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	36 @ 43
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	37 @ 39
Bacon, No. 1 sliced, 1-lb. open-faced layers	48 @ 53

VEAL-SKIN OFF†

(l.c.l. prices)

Prime, 80/150	52 @ 54
Choice, 50/80	49 @ 51
Choice, 80/150	51 @ 53
Good, 50/80	47 @ 50
Good, 80/150	49 @ 51
Commercial, all wts.	40 @ 46

*For permissible additions to ceilings see CPR 101.

CARCASS LAMBS

(l.c.l. prices)

Prime, 30/50	54.00 @ \$57.00
Choice, 30/50	54.00 @ \$57.00
Good, all weights	54.00 @ \$50.00

CARCASS MUTTON

(l.c.l. prices)

Choice, 70/down	16 @ 18
Good, 70/down	15 @ 17
Utility, 70/down	11 @ 12½

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/14	50
Hams, skinned, 14/16	49½*

PORK LOINS, REGULAR

(l.c.l. prices)

12/down, 100's	49 @ 50
Pork loins, boneless,	

PORK LOINS, BONELESS

(l.c.l. prices)

100's	62
Shoulders, skinned, bone-in, under 16 lbs., 100's	33 @ 34

PICNICS, 4/6 LBS., LOOSE

(l.c.l. prices)

Picnics, 6/8 lbs., loose	31
Boston butts, 4/8 lbs.	29

BOSTON BUTTS, 4/8 LBS.

(l.c.l. prices)

100's	36 @ 37
Tenderloins, fresh, 10's	85.30*

NECK BONES, BBL'S

(l.c.l. prices)

Neck bones, bbl's	10 @ 11
Livers, bbl's	20 @ 20½

BRAINS, 10'S

(l.c.l. prices)

Brains, 10's	15.00 @ \$15.00*
Ears, 30's	7½ @ 8

SNOUTS, LEAN-IN, 100'S

(l.c.l. prices)

Snouts, lean-in, 100's	7 @ 8
Feet, front, 30's	8*

FEET, FRONT, 30'S

(l.c.l. prices)

Feet, front, 30's	8*
Packers ceiling, f.o.b. Chicago	

SAUSAGE MATERIALS—FRESH

(l.c.l. prices)

Pork trim, reg. 40% bbls.	18
Pork trim, guar. 50%	20½ @ 21

PORK TRIM, 95% LEAN, BBL'S

(l.c.l. prices)

Pork trim, 95% lean, bbls.	50
Pork cheek meat, trnd., bbls.	40.20*

BULL MEAT, BBL'S

(l.c.l. prices)

Bull meat, bon'l's, bbls.	54
C.C. cow meat, bbls.	45 @ 46½

BEEF TRIMMINGS, BBL'S

(l.c.l. prices)

Bon'l's chucks, bbls.	34
Bon'l's head meat, bbls.	37½

BEEF CHECK MEAT, TRND., BBL'S

(l.c.l. prices)

Shank meat, bbls.	38½ @ 50
Veal trim, bon'l's, bbls.	44½ @ 50

*PACKERS CEILING, f.o.b. Chicago

(l.c.l. prices)

Export rounds, wide, over 1½ in.	1.45 @ 1.60
Export rounds, medium, 1½ @ 1½ in.	1.00

EXPORT ROUNDS, NARROW, 1½ IN.

(l.c.l. prices)

Export rounds, narrow, 1½ in. under	1.15
No. 1 weasands,	1.15

NO. 1 WEASANDS, 24 IN. UP

(l.c.l. prices)

No. 1 weasands, 24 in. up	12@ 14
No. 2 weasands	4

MIDDLEWEASEANDS, 24 IN. UP

(l.c.l. prices)

Middleweasands, 24 in. up	1.35 @ 1.40
Middleweasands, 24 in. up	2.50 @ 2.60

BEEF BUNGS, EXPORT

(l.c.l. prices)

No. 1 bungs	22@ 28
Beef bungs, domestic	18@ 24

DRIED BEEF BUNGS, EXPORT

(l.c.l. prices)

Dried pieces:	
12-15 in. wide, flat	17@ 18
10-12 in. wide, flat	10@ 12
8-10 in. wide, flat	6@ 7

PORK CASINGS:

(l.c.l. prices)

Extra narrow, 29@32 mm.	3.85 @ 4.20
Narrow, medium,	3.75 @ 3.90

MEDIUM, 32@35 MM.

(l.c.l. prices)

Spec. med., 35@38 mm.	1.85 @ 2.00
Export bungs, 34 in. cat.	26@ 28

LARGE PRIME BUNGS,

(l.c.l. prices)

34 in. cat.	16@ 18
34 in. cat.	12@ 14

SMALL PRIME BUNGS

(l.c.l. prices)

Middle, per set, cap. off	50@ 55
Small, per set, cap. off	50@ 55

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	1.0

With This NEW Improvement Niagara "No-Frost Method" puts you a big step ahead in trouble-free, automatic refrigeration or freezing

Niagara "No-Frost Method" keeps frost and ice COMPLETELY OUT of your cooling, chilling, freezing or cold storage.

It uses Niagara No-Frost Liquid Spray to keep frost and ice from ever forming. It gives you, automatically, refrigeration with no defrosting, and full capacity NEVER cut down by ice building up progressively on refrigeration coils.

Now, a NEW design No-Frost Liquid concentrator, using a new principle, takes away moisture as fast as it is condensed by evaporating it at low temperature—not boiling it away at high temperature. It has 14 times the capacity of the old method per dollar of investment—one concentrator will handle a battery of high capacity spray coolers.

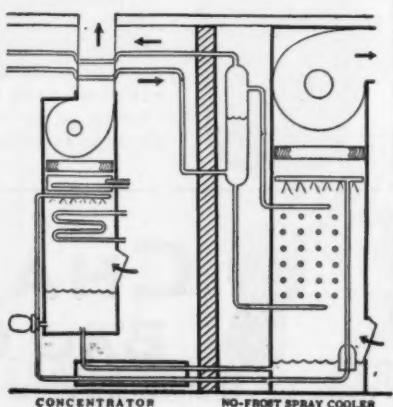
This gives you more refrigeration at lower cost; less machinery in less space. You operate at high suction pressure, saving power and wear and tear on compressors.

The extra capacity and lower cost both for equipment and operating makes this method advantageous for every type of refrigeration use—both for freezing and for moderate temperatures—for large "live" loads as in meat chilling or in fruit and vegetable pre-cooling—for rooms that are filled and emptied of product daily, such as milk rooms and terminal storage warehouses.

You get true trouble-free refrigeration . . . No brine . . . no salt solution . . . no dirt . . . no mess . . . It is entirely clean; you get rid of dirt and odors. You reduce both equipment and operating costs.

For complete information write to the Niagara Blower Company, Dept. NP 405 Lexington Avenue, New York 17, New York.

If you need extra capacity . . . the Niagara "No-Frost Method" can help you get it with your present compressor.



A simple method, easily maintained. Saves a third of your refrigeration cost . . . Ask for Niagara Bulletins 118 and 119.

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings	43	@47
Pork sausage, sheep cas.	51	@53
Frankfurters, sheep cas.	55	@63.7
Frankfurters, skinless	48	@52
Bologna	44	@48
Bologna, artificial cas.	43	@45
Smoked liver, hog bungs	44	@45 1/4
New Eng. lunch, spec.	73	@75 1/4
Minc'd lunch, spec. ch.	54	@58 1/4
Tongue and blood	46	@49
Souse	34	@36
Polish sausage, fresh	50	@54
Polish sausage, smoked		

SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground for Saus.
Caraway seed	15	21
Comino seed	23	30
Mustard seed, fancy	23	..
Yellow American	20	..
Marjoram, Chilean
Oregano	31	35
Coriander, Morocco
Nature's Nut 1	13	17
Marjoram, French	40	47
Sage, Dalmatian	No. 1	78

CURING MATERIALS

Cwt.

Nitrite of soda, in 400-lb. bbis., del. or f.o.b. Chgo.	\$ 9.89
Salt peter, n. ton, f.o.b. N.Y.:	
Dbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 60,000 lbs only, paper sacked, f.o.b. Chgo.:	
Per ton	
Granulated	\$22.00
Rock, bulk, 40 ton car.	12-14
Medium	14-16
Sugar—	16-18
Raw, 96 basis, f.o.b. N.Y.	6.50
Refined standard cane gran., basis	8.80
Refined standard beet gran., basis	24-25
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	8.20@8.80
Cerelose dextrose, per cwt., FOB whse, Chicago	7.82

SPICES

(Basis Chgo., orig. bbis., bags, bales)

Whole Ground

Allspice, prime	35	39
Resifted	36	41
Chili Powder	..	42
Chili Pepper	..	44
Cloves, Zanzibar	1.38	1.43
Ginger, Jam., unbl.	37	42
Ginger, African	25	30
Mace, fancy, Banda
East Indies	..	1.22
West Indies	..	1.07
Mustard, flour, fcy.	..	35
No. 1	..	30
West India Nutmeg	..	47
Paprika, Spanish	..	36
Pepper, Cayenne	..	50
Red, No. 1	..	46
Pepper, Packers	1.91	2.35
Pepper, white	2.30	2.40
Malabar	1.91	2.04
Black Lampung	1.91	2.04

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass) Los Angeles San Francisco No. Portland
June 19 June 24 June 20

STEER:			
Choice:			
500-600 lbs.	\$54.00@56.00	\$55.00@56.00	\$55.00@58.30
600-700 lbs.	52.00@54.00	54.00@55.00	53.00@56.00
Good:			
500-600 lbs.	52.00@54.00	53.00@54.00	54.00@56.30
600-700 lbs.	50.00@52.00	52.00@53.00	53.00@56.30
Commercial:			
350-600 lbs.	50.00@51.00	49.00@51.00	50.00@51.30
COW:			
Commercial, all wts.	41.00@43.00	40.00@50.00	44.00@51.30
Utility, all wts.	39.00@41.00	38.00@42.00	40.00@46.00
FRESH CALF:	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	58.00@58.40	..	57.00@58.60
Good:			
200 lbs. down	55.00@56.40	..	55.00@56.60
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	57.00@59.00	53.00@55.00	53.00@56.00
50-60 lbs.	54.00@57.00	52.00@53.00	..
Choice:			
40-50 lbs.	57.00@59.00	53.00@55.00	53.00@56.00
50-60 lbs.	54.00@57.00	52.00@53.00	50.00@54.00
Good, all wts.	53.00@50.00	53.00@55.00	51.00@55.00
MUTTON (ewe):			
Choice, 70 lbs. down	20.00@23.00	16.00@20.00	22.00@25.00
Good, 70 lbs. down	20.00@23.00	14.00@16.00	22.00@25.00
FRESH PORK CARCASSES (Packer Style)			
80-120 lbs.	34.00@36.75	32.00@34.00	32.50@34.00
120-160 lbs.	34.00@36.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	56.00@57.10	55.00@56.80	56.00@57.20
10-12 lbs.	56.00@57.10	55.00@56.80	56.00@57.20
12-16 lbs.	55.00@56.10	54.00@54.80	54.00@56.20
PICNICS			
4-8 lbs.	36.00@39.00	38.00@42.00	38.00@42.00
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAM Skinned:			
10-14 lbs.	52.00@56.60
14-18 lbs.	52.00@53.60	57.00@61.00	55.00@61.30
BACON, "Dry Cure" No. 1:			
6-8 lbs.	41.00@46.00	44.00@50.00	46.00@50.00
8-10 lbs.	37.00@43.00	44.00@50.00	45.00@49.00
10-12 lbs.	37.00@43.00	..	43.00@48.00
LARD, Refined:			
Thicles	14.25@16.50	..	11.00@15.00
50-lb. cartons and cans	14.75@17.75	15.00@16.00	15.00@16.00
1-lb. cartons	16.00@18.00	16.00@17.00	15.00@16.00

AULA

Binders
 SEASONINGS
 SPICES
 CURES

ARCHIBALD & KENDALL, INC. • 8 Beach St., New York 13

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO CHICAGO BASIS

THURSDAY, JUNE 26, 1952

REGULAR HAMS

	Fresh or F.F.A.	Frozen	4- 6	6- 8	8-10	10-12	12-14	8/up	30½ @ 30½	32½ @ 30½	28½ @ 28	27
8-10	*45.80	*45.80	*45.80									
10-12	*45.80	*45.80	*45.80									
12-14	*45.80	*45.80	*45.80									
14-16	*45.80	*45.80										

BOILING HAMS

	Fresh or F.F.A.	Frozen	6- 8	8-10	10-12	12-14	14-16	16-18	18-20	30½ @ 32n	32n	28½ @ 28
16-18	*44.10	*44.10										
18-20	*44											
20-28	*40½n											
28/ up	*33											

SKINNED HAMS

	Fresh or F.F.A.	Frozen	6- 8	8-10	10-12	12-14	14-16	16-18	18-20	30½ @ 32n	32n	28½ @ 28
10-12	*49½	*49½										
12-14	*49½	*49½										
14-16	*49											
16-18	*48½	48½ @ 48½										
18-20	*46½											
20-22	*43½											
22-24	42½ @ 43											
24-25	42½ @ 43											
25-30	*37½											
25/up	*36½											

FAT BACKS

	Fresh or Frozen	Cured	6- 8	8n	8n	10-12	12-14	14-16	18-20	20n	20n	Clear
8-10												
10-12												
12-14												
14-16												
16-18												
18-20												
20-25												
22-24												
24-25												
25-30												
25/up												

*Ceiling price, CPR 74, f.o.b. Chicago.

OTHER D. S. MEATS

	Fresh or Frozen	Cured	Reg. plates	**	**
Clear plates					
Square jowls	14				
Jowl butts	11½ @ 12				
S. P. jowls	10½				
		12n			

LARD FUTURES PRICES

MONDAY, JUNE 23, 1952

	Open	High	Low	Close
July	11.55	11.55	11.45	11.45n
Sept.	11.85	11.87½	11.75	11.75b
Oct.	12.00	12.00	11.90	11.90b
Nov.	11.95	12.00	11.90	11.90b
Dec.	12.50	12.42½	12.45	12.50a
Jan.	12.50a

Sales: 3,800,000 lbs.

Open interest, at close Fri., June 20th: July 555, Sept. 1,535, Oct. 634, Nov. 319, Dec. 129, Jan. 3; at close Sat., June 21st: July 531, Sept. 1,535, Oct. 635, Nov. 318, Dec. 129, and Jan. 4 lots.

TUESDAY, JUNE 24, 1952

	July	11.55	11.55	11.52½
Sept.	11.75	11.87½	11.72½	11.77½b
Oct.	11.95	12.00	11.90	11.97½a
Nov.	11.95	12.05	11.90	11.97½a
Dec.	12.40	12.55	12.40	12.50b
Jan.	12.50	12.50

Sales: 4,880,000 lbs.

Open interest, at close Mon., June 23rd: July 539, Sept. 1,534, Oct. 641, Nov. 323, Dec. 127, and Jan. 4 lots.

WEDNESDAY, JUNE 25, 1952

	July	11.50	11.55	11.50	11.52½
Sept.	11.50	11.90	11.82½	11.85b	11.85b
Oct.	12.00	12.05	12.00	12.02½a	12.02½a
Nov.	12.05	12.05	12.00	12.00b	12.00b
Dec.	12.57½	12.57½
Jan.	12.55	12.55

Sales: 2,600,000 lbs.

Open interest, at close Tues., June 24th: July 518, Sept. 1,543, Oct. 666, Nov. 332, Dec. 125, and Jan. 4 lots.

THURSDAY, JUNE 26, 1952

	July	11.57½	11.70	11.57½	11.65a
Sept.	11.95½	12.05	11.92½	11.95	11.95
Oct.	12.07½	12.20	12.07½	12.12½b	12.12½b
Nov.	12.15	12.20	12.15	12.12½b	12.12½b
Dec.	12.70	12.80	12.70	12.75	12.75
Jan.	12.60	12.70	12.60	12.70b	12.70b

Sales: 3,960,000 lbs.

Open interest, at close Wed., June 25th: July 498, Sept. 1,542, Oct. 685, Nov. 333, Dec. 126, and Jan. 5 lots.

FRIDAY, JUNE 27, 1952

	July	11.62½	11.80	11.62½	11.77½a
Sept.	12.00	12.10	11.97½	12.07½	12.07½
Oct.	12.20	12.25	12.15	12.25a	12.25a
Nov.	12.17½	12.32½	12.15	12.30n	12.30n
Dec.	12.85	12.92½	12.77½	12.90	12.90
Jan.	12.75	12.92½	12.75	12.90	12.90

Sales: 4,500,000 lbs.

Open interest at close Thurs., June 26th: July 469, Sept. 1,548, Oct. 701, Nov. 334, Dec. 125, and Jan. 5 lots.

WEEK'S LARD PRICES

P. S. Lard	P. S. Lard	Raw	
Tierces	Loose	Leaf	
June 21	11.62½	9.87½	9.37½
June 22	11.50n	9.75n	9.25n
June 24	11.50n	9.75	9.25n
June 25	11.50n	9.87½	9.37½
June 26	11.62½n	9.87½	9.37½
June 27	11.80n	10.00	9.50n

n—nominal. b—bid. s—asked.

ARCTIC TRAVELER Presents

THERMOSTATICALLY CONTROLLED REFRIGERATION

AT LESS THAN
\$1500.

NOSE MOUNTED



MODEL 100 SCA

Both models are electrically rather than mechanically driven over the road and have 110-220V AC provided for operation at the dock.

FOR DETAILS WRITE

American
MANUFACTURING COMPANY
MONTGOMERY, ALABAMA
• •

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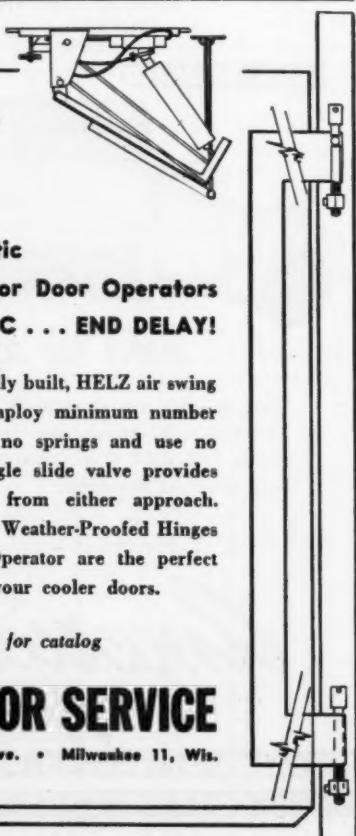
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MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

	June 26, 1952	Western
Per lb.		
City		
Prime, 800 lbs./down	54.00@55.00	Hams, sknd., 14/down...52.00@57.00
Choice, 800 lbs./down	52.00@54.00	Picnics, 4/8 lbs.....37.00
Good	50.00@51.00	Bellies, sq cut, seedless, 8/12 lbs.....No quotation
Steer, commercial	48.00@49.00	Pork loins, 12/down....50.00@55.00
Cow, commercial	40.00@42.00	Boston butts, 4/8 lbs....38.00@43.50
Cow, utility	38.00@40.00	Spareribs, 3/down....40.00@46.00
		Pork trim., regular....24.00
		Pork trim., spec. 80%....52.00

BEEF CUTS

Prime:

Hindquarter	66.00@69.9
Forequarter	46.00@48.0
Round	62.00@63.0*
Trimmed full loin	90.00@92.0
Flank	18.00@19.0
Short loin	118.0
Sirloin	77.3
Cross cut chuck	51.00@52.0
Regular chuck	52.00@54.0
Foreshank	30.00@32.0
Brisket	40.00@42.0
Rib	65.00@67.0
Short plate	15.00@16.0
Back	50.00@61.0
Triangle	48.2
Arm chuck	48.0@50.0

Choice:

Hindquarter	63.0@64.0
Forequarter	48.0@49.0
Round	62.0@63.0*
Trimmed full loin	82.0@84.5
Flank	18.00@20.0
Short loin	105.0
Sirloin	72.1
Cross cut chuck	50.5@53.6
Regular chuck	52.00@54.0
Foreshank	30.0@32.0
Brisket	42.0@43.0
Rib	62.0@64.0
Short plate	15.00@16.0
Back	50.0@60.0
Triangle	48.2
Arm chuck	48.0@49.0

FANCY MEATS

(l.c.l. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8*
Beef livers, selected	62.8*
Beef livers, selected, kosher	82.8*
Oxtails, over 1/2 lb.	27.8*

*Ceiling base prices.

LAMBS

(l.c.l. prices)

	City
Prime lambs, 50/down	50.00@52.00
Choice lambs, 50/down	45.00@49.00

Good, all wts. 40.00@44.00

Western

Prime, all wts.	50.00@52.00
Choice, 50/down	45.00@49.00
Good, all wts.	40.00@44.00

For permissible additions to ceiling base prices, see CPR 24.

*

FRESH PORK CUTS

(l.c.l. prices)

	Western
Hams, sknd., 14/down...	52.00@57.00
Picnics, 4/8 lbs.....	37.00
Bellies, sq cut, seedless, 8/12 lbs.....	No quotation
Pork loins, 12/down....	50.00@55.00
Boston butts, 4/8 lbs....	38.00@43.50
Spareribs, 3/down....	40.00@46.00
Pork trim., regular....	24.00
Pork trim., spec. 80%....	52.00

VEAL—SKIN OFF

(l.c.l. prices)

	Western
Prime, carcass, 80/150...	52.00@55.00
Choice, carcass.....	50.00@52.00
Good, carcass, 80/down....	46.00@48.00
Good, 80/110.....	46.00@50.00
Commercial carcass....	42.00@45.00

DRESSED HOGS

(l.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat is	100 to 136 lbs.....\$33.50@34.50
137 to 158 lbs.....	33.50@34.50
154 to 171 lbs.....	33.50@34.50
172 to 188 lbs.....	33.50@34.50

BUTCHERS' FAT

(l.c.l. prices)

Shop fat	\$1.25
Breast fat	1.75
Inedible suet	2.00
Edible suet	2.00

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Thursday, June 26, were reported as follows:

CATTLE:

Steers, ch., pr.....	\$34.00
Steers, gd., ch.....	30.50@33.50
Steers, comm. & gd..	27.50@29.50
Heifers, ch.....	30.00@31.50
Heifers, com. & gd..	25.00@28.50
Cows, util., comm..	18.50@22.00
Cows, can., cut.....	14.00@18.00
Bulls, good.....	None rec.
Bulls, comm., gd....	21.50@25.00
Bulls, can., cut.....	None rec.

HOGS:

Good, ch., 190/250 ...	\$20.50@20.75
Gd., ch., 250/280 ...	19.75@20.50
Good & ch., 270/330 ...	19.00@20.00
Sows, under 400	16.50@18.75

SHEEP (Lambs):

Aged, shorn	\$24.00 only
Spring, gd. to pr....	28.50 only



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BY-PRODUCTS....FATS AND OILS

TALLOWS AND GREASES

Thursday, June 26, 1952

Eastern interests continued active on Friday last week in the tallow and grease market and were credited with purchasing four tanks of 7 color fancy tallow at 7c, c.a.f. East. Three tanks of choice white grease sold, two at 6½c, and the other at 6¾c, all c.a.f. East. A couple tanks of special tallow also moved at 5½c, East, and four more tanks of same at 5¾c, c.a.f. East. Two tanks of No. 2 tallow changed hands at 4½c, c.a.f. East, from a midwest point. Yellow grease was offered out at 4¾c, East, from the midwest area.

Only sparse action took place in this market as the new week got under way in the midwest area. A soft undertone prevailed. Bleachable fancy tallow and choice white grease was bid at 6½c, c.a.f. Chicago, with offerings held at 6¾c. A few tanks of yellow grease, renderers' production, sold at 4½c, c.a.f. Chicago. A follow-up of trading was reported to the East, however; four tanks of choice white grease sold at 6¾c, delivered East. The same quantity of fancy tallow, 7 color, moved at 7c, East, for export.

Around midweek a little spurt of action was noticeable in the midwest area: Several tanks of yellow grease sold at 4½c; few tanks of choice white grease at 6½c, and a tank of prime tallow at 6c, all c.a.f. Chicago. Several tanks of No. 2 tallow moved at 4½c, delivered New Orleans. Additional tanks of fancy tallow, 7 color, sold at 7c, delivered East.

Later in the week, scattered offerings of materials at steady levels were meeting very few bids. Reported but unconfirmed was the movement of yellow grease at 4c, Chicago. A tank of B-white grease sold at 4½c, c.a.f. Chicago, or ¼c down. A tank of edible tallow sold at the market. No. 2 tallow was bid at 4½c, East, but without action. A few more tanks of choice white grease sold at 6¾c, delivered East.

Abundant offerings were listed, both in the midwest area and to the East, with better grade materials looking for steady price; buyers were very hard to uncover in both destinations. A few tanks of yellow grease sold at 4½c, delivered East. Several tanks of yellow grease sold at 4c, delivered Chicago. A few tanks of choice white grease changed hands at 6¾c, East, or ¼c under last movement.

TALLOWS: Thursday's quotations: Edible tallow, 7½@8c; regular fancy tallow, 6½c; bleachable fancy tallow, 6¾c; prime tallow, 6c; special tallow, 5¾c; No. 1 tallow, 4½@4¾c, and No. 2 tallow, 3¾c.

GREASES: Thursday's quotations: Choice white grease, 6½c; A-white grease, 5¾c; B-white grease, 4¾c; yellow

low grease, 4c; house grease, 3¾c, and brown grease, 3@3½c.

BY-PRODUCTS MARKETS

(Chicago, Thursday, June 26, 1952)

Blood

Underground, per unit of ammonia (bulk).....	*6.25c
--	--------

Wet rendered, underground, loose	
Low test	*8.00@8.25c
High test	*7.00@7.25c
Liquid stick tank cars.....	3.15

Packinghouse Feeds

Carlots, per ton	
50% meat and bone scraps, bagged.....	110.00
50% meat and bone scraps, bulk.....	105.00@107.50
55% meat scraps, bulk	110.00
60% digester tankage, bulk	102.00
60% digester tankage, bagged	105.00@108.00
80% blood meal, bagged	145.00
70% standard steamed bone meal, bagged	95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.50@6.75
Hoof meal, per unit ammonia	7.00

Dry Rendered Tankage

Per unit Protein	
Low test	*1.80@1.85
High test	*1.75

Gelatine and Glue Stocks

Per cwt.	
Calf trimmings (limed)	\$ 1.75@ 2.00
Hide trimmings (green, salted)	30.00@32.50
Cattle jaws, skulls and knuckles, per ton	65.00@70.00
Pig skin scraps and trimmings, per lb. 7	@ 7½

Animal Hair

Winter coil dried, per ton.....	*90.00@95.00
Summer coil dried, per ton.....	*50.00
Ottie switches, per piece.....	6 @ 7
Winter processed, gray, lb. 11	12n
Summer processed, gray, lb. 5a	5a

n—nominal.

*Quoted delivered basis.

Irish ACTH Factory

A new company is being formed in Ireland to manufacture ACTH from by-products of a new Dublin meat processing concern, on whose premises it will be housed, the U.S. Department of Agriculture has disclosed.

Glands will be procured not only from the Dublin factory but from other meat establishments as well.

VEGETABLE OILS

Wednesday, June 25, 1952

Buying interest was limited in the vegetable oil market this week and, as a result, overall volume of sales was small.

Soybean futures prices influenced the soybean oil market and declines of ½c to ¼c were recorded the beginning of the week. There were early sales of June and July shipments at 10½c, but later these positions cashed at 10¾c. August through October movement sold at 10¾c. Enthusiasm was lacking throughout on the part of both buyers and sellers and trading was very light.

Cottonseed oil traded in a small way in Texas at 12c, distant point, and 12½c at common points. Valley and Southeast were pegged at 12¾c, nominal basis. Corn oil was unchanged and offered at 13c. Peanut oil and coconut oil were offered at 18c and 9¾c, respectively.

Trading was light again on Tuesday and prices were erratic. June stock soybean oil sold early at 10¾c and later at 10¾c. July shipment also traded early at 10¾c, but later firmed and cashed at 10¾c. August position moved at 10¾c. Although a few sales of cottonseed oil at 12¾c in the Valley were reported, most sources pegged the market there on a 12¾c nominal basis. Texas oil went without action and was quoted at 12c, nominally.

Corn oil continued to be offered at 13c and peanut oil at 18c. It is understood the Coast shipping strike has influenced the coconut oil market in the respect of trading of that selection. Guaranteed shipments of oil were reported at 10c for June-July, while those shipments without a guarantee of shipment for July were offered at 10c.

The market was stronger at mid-week, in some instances, but prices were mixed. Immediate and July shipment soybean oil sold early at 10¾c and later picked up ½c and moved at 11c. August shipment also traded at 11c. The bulk of trading was accomplished by

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speculators and refiner interest was generally lacking. Trading in the cottonseed oil belt was almost nil with the exception of a small trade in Texas at 12½c early. In the Southeast, offerings were priced at 12½c and Valley oil was bid at 12¾c. Corn oil was generously offered at 13c, but no trading was reported. Peanut oil declined ½c and was offered early at 17½c. Later in the day, movement at 17c was reported. Coconut oil was offered at 10½c.

CORN OIL: Market dull and unchanged pricewise from the previous week.

SOYBEAN OIL: Scattered trading at price gains ¾c to 1½c compared with last week's levels.

PEANUT OIL: Registered decline at

VEGETABLE OILS

Wednesday, June 25, 1952

	Open	High	Low	Close	Prev. Close
July	14.46	14.50	14.34	14.50	14.53
Sept.	14.75b	14.81	14.67	14.81	14.83
Oct.	14.90	14.93	14.76	14.93	14.94
Dec.	15.00	15.02	14.99	15.02	14.99b
Jan.	14.95n	15.05n	14.95n
Mar.	15.02b	15.10	15.01	15.10	15.06
May	15.06b	15.08b	15.08b
July, '53	15.00b	15.15b	15.08b
Sales: 291 lots.					

a—asked. n—nominal. pd—paid.

OLEOMARGARINE

Wednesday, June 25, 1952

	Open	High	Low	Close	Prev. Close
White domestic vegetable	27	27	27	27	27
White animal fat	27	27	27	27	27
Milk churned pastry	25	25	25	25	25
Water churned pastry	24	24	24	24	24

a—asked. n—nominal. pd—paid.

COCONUT OIL

Wednesday, June 25, 1952

midweek ¾c to 1c and traded at 17c.

COCONUT OIL: Offerings priced up ¾c to 1c from a week earlier, but activity completely lacking.

COTTONSEED OIL: Price structure generally unchanged from last week and sales sketchy.

MONDAY, JUNE 23, 1952

	Open	High	Low	Close	Prev. Close
July	14.46	14.50	14.34	14.50	14.53
Sept.	14.75b	14.81	14.67	14.81	14.83
Oct.	14.90	14.93	14.76	14.93	14.94
Dec.	15.00	15.02	14.99	15.02	14.99b
Jan.	14.95n	15.05n	14.95n
Mar.	15.02b	15.10	15.01	15.10	15.06
May	15.06b	15.08b	15.08b
July, '53	15.00b	15.15b	15.08b
Sales: 291 lots.					

TUESDAY, JUNE 24, 1952

	Open	High	Low	Close	Prev. Close
July	14.45	14.60	14.44	14.51	14.50
Sept.	14.78	14.94	14.78	14.83	14.81
Oct.	14.90	15.05	14.90	14.93	14.93
Dec.	14.97b	15.18	15.05	15.05	15.02
Jan.	15.00n	15.05n	15.05n
Mar.	15.11	15.21	15.11	15.11b	15.10
May	15.10b	15.25	15.14b	15.15b	15.15b
July, '53	15.10b	15.35	15.35	15.15b	15.15b
Sales: 565 lots.					

WEDNESDAY, JUNE 25, 1952

	Open	High	Low	Close	Prev. Close
July	14.50	14.59	14.50	14.55	14.51
Sept.	14.85	14.93	14.82	14.88b	14.83
Oct.	14.94b	15.03	14.94	15.00	14.98
Dec.	15.00	15.15	15.08	15.09b	15.05
Jan.	15.11b	15.09b	15.05n
Mar.	15.13b	15.23	15.18	15.13b	15.11b
May	15.15b	15.17b	15.14
July, '53	15.20b	15.21b	15.15b
Sales: 375 lots.					

THURSDAY, JUNE 26, 1952

	Open	High	Low	Close	Prev. Close
July	14.55	14.72	14.55	14.64b	14.55
Sept.	14.98	15.03	14.90	14.96	14.88b
Oct.	15.05	15.17	15.00	15.07	15.00
Dec.	15.10b	15.25	15.12	15.12b	15.09b
Jan.	15.10b	15.12b	15.09n
Mar.	15.15b	15.29	15.20	15.17b	15.13b
May	15.19b	15.21b	15.17b
July, '53	15.20b	15.25b	15.21b
Sales: 349 lots.					

SHORTENING & EDIBLE OIL SHIPMENTS

Shortening and edible oil shipments for May amounted to 295,408,000 lbs., the Institute of Shortening and Edible Oils has reported. This was a plus 30,000,000-lb. increase over the April movement of 264,698,000 lbs. Of the May shipments, 134,146,000 lbs. was listed as shortening, or 45.4 per cent of the total.

Edible oil shipments in various-sized containers, including tank cars, amounted to 154,504,000 lbs., or 52.3 per cent of the total.

Shipments to agencies of the federal government and federal government controlled corporations amounted to 3,588,000 lbs., or 1.2 per cent of the grand total.

ITALIAN OILSEED

With a record olive oil output now estimated at 354,000 metric tons, plus some 40,000 tons of sulphur oil and a substantial carry-over from last year's large imports of vegetable oils and oilseeds, Italy has an abundance of edible oils, U.S. embassy sources revealed.

This yield has led to a problem in management of stocks and prices. Some firms with large stocks on hand are demanding government protection against cheaper seed oils and imports of refined oils. Oilseed imports last year were 140,093 metric tons.

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HIDES AND SKINS

Big packer market quiet early in week—**Late midweek activity brisk at steady prices**—**Small packer and country hide market slow**—**Few sales at various prices, depending on quality**—**Calfskin trading early at 2½c advance**—**Sheepskin market generally quiet.**

CHICAGO

PACKER HIDES: The big packer market appeared stronger at the close of last week and several sales were consummated at steady levels.

Although the Office of Price Stabilization decontrolled hides over the weekend, activity in the market apparently was not affected one way or another Monday. There was good inquiry, but offering lists generally were withheld.

Offering lists were held back for the second consecutive day in an attempt to draw out bids ½c higher than existing buying interest. The only actual trading heard was movement of 1,500 hides, June take-off, at 17c for the natives and 12c for the branded. This trade was strictly a small plant operation, however, and the sale prices would not influence the present market.

On Wednesday, action in the big packer market continued limited and the only sales reported were 3,000 light native cows, Rivers, at 18c, a car of Omaha heavy native cows at 16c, up ½c, and another car at 16½c. Another trade involved 2,700 St. Paul heavy steers at 15c. Most of this trading was done by dealers, reportedly for export.

A sudden spurt of trading materialized late midweek, mostly at steady prices to ½c higher, depending on selection. About 24,000 Omaha's and River heavy native steers traded at 14½c. Some 5,000 light native steers brought 18½c and 2,500 ex-light native steers, various saltings, brought 20c and 20½c. Branded steers also traded at steady prices and 11,000 brought 13½c for the heavy Texas, 13c for the butts and 12c for the Colorado's. A lot of 2,000 heavy native cows sold at 16½c; however,

4,000 Rivers traded at ½c less at 16c. About 16,000 light native cows, Chicago's and Rivers, brought 17c, 17½c, and 18c. These sales were all back saltings. Another lot of light native cows, St. Paul, brought 18c. Branded cows sold steady to ½c higher and 16,000 traded at 14½c and 15c. One lot of Oklahoma City brought 15c and another lot of northerns brought 14½c.

SMALL PACKER AND COUNTRY HIDES: A car of small packer 50-lb. average hides traded at 15½c late last week. These hides were choice selection, however, and the selling price could not be considered a criterion of the market. This week, some 48-lb. average reportedly traded at 16@16½c. These hides also were premium, and not considered indicative of the present market. In comparison, another lot of 48-lb. average sold late midweek at 14c. Country hides were quiet and 50-lb. average were quoted at 11@11½c, nominal basis.

CALFSKIN AND KIPSKIN: Trading has been limited for some time for both calf and kipskins but actual sales have usually been consummated at price gains. Early in the week, a sale of 4,000 St. Paul heavy calfskins was reported at 45c, up 2½c from last levels.

SHEEPSKINS: The only activity heard this week was two cars of No. 1 shearlings at 1.50@1.65, No. 2's at 1.20@1.30 and No. 3's at .85@.95.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 21, 1952, were 4,079,000 lbs.; previous week, 4,199,000 lbs.; same week 1951, 2,967,000 lbs.; 1952 to date, 111,869,000 lbs.; same period 1951, 134,491,000 lbs.

Shipments for the week ended June 21, 1952 totaled 2,848,000 lbs.; previous week, 3,841,000 lbs.; corresponding week 1951, 2,402,000 lbs.; this year to date, 98,218,000 lbs.; corresponding period a year ago, 110,094,000 lbs.

CHICAGO HIDE QUOTATIONS

		PACKER HIDES	Week ended	Previous	Cor. Week
Nat. stra.	...14½@18½	14½@18½	June 26, 1952	Week	1951
Hvy. Texas stra.	...13 @13½	13n		33	6@36½*
Hvy. butt, brand'd stra.	13	13			30*
Hvy. Col. stra.	12	12			29½*
Ex. light Texas stra.	18½n	18½n			37*
Brand'd cows, 14½@15		14½			33*
Hy. nat. cows, 16 @16½		15½n			34*
Lt. nat. cows, 17½@18		17½n 36			6@37*
Nat. bulls ...	9½	9½			24*
Brand'd bulls ...	9n	9n			23*
Calfskins, Nor. 10/15	42½	42½	70	@ 80	
10/down ...	32	32			..
Kips, Nor. nat. 15/25...	35½n	32			60*
Kips, Nor. branded ...	24½n	24½n			57½*

SMALL PACKER HIDES

STEERS AND COWS:	60 lbs. and over. 12½@13n	12½@13n	50 lbs. 13½@14n	13½@14n	...

SMALL PACKER SKINS

Calfskins under 15 lbs.	25 @30n	25½n	72*
Kips, 15/20 20@24n	20@24n	20@24n	51*
Slunks, regular ... 1.80n	1.25n	2.50n	
Slunks, hairless ... 50n	40n	90*	

SHEEPSKINS

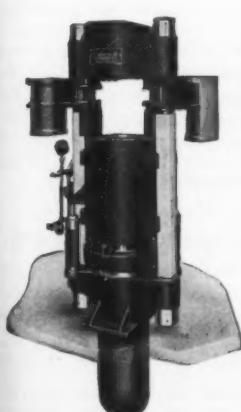
Pkr. shearlings, No. 1	1.65@1.75n	1.75@1.85n	5.00@5.25
Dry Pelts ...	28n	28n	50@52n
Horsehides, untrmd. 6.50@7.00n		6.25n	16.00n

*Ceiling price.

Postmen Begin Testing Leather Shoe Soles

Postmen in Philadelphia and nearby areas are testing the wearing quality of leather shoe soles made with a new domestic vegetable tanning material. This is being developed by the USDA Research Laboratory in Philadelphia.

The usual tanning material was used for one sole of each pair of shoes; the other sole was of leather treated with an extract in which 50 per cent of the tannin was from canagie, a wild plant from the southwestern United States. The object of the research is to develop a suitable domestic source of vegetable tannin so that the U. S. will not be completely dependent on imports. Chestnut wood, the major domestic source, may soon be exhausted.



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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The top price paid for live hogs on the Chicago market was \$22.00; average, \$19.50. Provision prices were quoted as follows: Under 12 pork loins, 48; 10/14 green skinned hams, 49½; Boston butts, 35@36; 16/down pork shoulders, 33 nominal; 3/down spare ribs, 39@39½; 8/12 fat backs, 9@9½; regular pork trimmings, 19 nominal; 18/20 DS bellies, 20 nominal; 4/6 green picnics, 30½@30¾; 8/up green picnics, 27½@28.

P.S. loose lard was quoted at \$10.00 and P.S. lard in tierces at \$11.80 nominal.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: July 14.63-62; Sept. 15.03-04; Oct. 15.11-10; Dec. 15.19b-22a; Jan. 15.19n; Mar. 15.25b-32a; May 15.30b-35a; and July 15.25b-35a. Sales totaled 861 lots.

N. Y. HIDE FUTURES

MONDAY, JUNE 23, 1952

	Open	High	Low	Close
Jan.	16.25b	16.33	16.30	16.30b- 40a
Apr.	16.25b	16.30n
July	16.65b	16.70b-17.05a
July, '53	16.20b	16.30n
Oct.	16.60b	16.70	16.48	16.60b- 68a
Oct., '53	16.20b	16.30n
Sales:	15 lots.			

TUESDAY, JUNE 24, 1952

	Open	High	Low	Close
Jan.	16.15b	16.25	16.05	16.00b
Apr.	16.10b	15.95b
July	16.65b	16.35n
July, '53	16.10b	15.95b
Oct.	16.45b	16.55	16.30	16.30
Oct., '53	16.10b	15.95n
Sales:	25 lots.			

WEDNESDAY, JUNE 25, 1952

	Open	High	Low	Close
Jan.	16.00b	16.10	16.00	16.15b- 25n
Apr.	15.95b	16.10n
July	15.25b	16.50b-
July, '53	15.90b	16.10n
Oct.	16.33-32	16.48	16.23	16.40- 48
Oct., '53	15.90b	16.10n
Sales:	25 lots.			

THURSDAY, JUNE 26, 1952

	Open	High	Low	Close
Jan.	16.25	16.25	16.00	16.00b- 10n
Apr.	16.15b	15.95n
July	16.50b	16.40b- 60n
July, '53	16.15b	15.95n
Oct.	16.48	16.48	16.25	16.29- 30
Oct., '53	16.15b	15.95n
Sales:	21 lots.			

FRIDAY, JUNE 27, 1952

	Open	High	Low	Close
Jan.	15.95b	16.15	16.00	16.15- 57a
Apr.	15.95b	16.10n
July	16.35b	16.42b-
July, '53	15.95b	16.10n
Oct.	16.21b	16.32	16.26	16.32
Oct., '53	15.95b	16.10n
Sales:	14 lots.			

Just For The Record

How times have changed! Fifty years ago, June 24, a load of 311-lb. hogs topped the Chicago market at \$7.92½ per cwt. By contrast, on the same day this year, the load of hogs which topped the market at \$20.65 averaged about 205 lbs. in weight. They not only like 'em lighter these days, but they don't do things by halves as the prices indicate.

MEAT EXPORTS-IMPORTS

Exports and imports of meats during April, as reported by the U.S. Department of Agriculture:

Commodity	April 1952 Pounds	April 1951 Pounds
EXPORTS (domestic)—		
Beef and veal—		
Fresh or frozen	123,047	149,625
Pickled or cured	686,103	251,125
Pork—		
Fresh or frozen	974,839	1,037,448
Ham & shoulders, cured cooked	1,000,177	555,532
Bacon	3,335,840	1,114,044
Other pork, pickled, salted or otherwise cured, (includes sausage ingredients)	1,972,142	665,896
SAUSAGE, bologna & frankfurters, (except canned)		
Canned meats—	86,894	113,864
Beef and veal	82,715	94,463
Sausage, bologna & frankfurters	237,253	267,798
Hams and shoulders	258,502	336,956
Other pork, canned	365,769	
Other meats & meat products, canned	82,302	141,928
Lamb and mutton (except canned)	37,296	50,667
Lard, (Includes rendered pork fat)	51,552,157	66,994,397
Tallow, edible	925,062	856,789
Tallow, inedible	57,123,084	50,104,868
Inedible animal oils, n.e.c. (includes lard oil)	94,800	290,695
Inedible animal greases & fats (includes grease stearin)	8,759,202	5,688,991

IMPORTS—

Beef, fresh or frozen....	610,290	6,484,516
Veal, fresh or frozen....	744	513,738
Beef and veal, pickled or cured....	8,505,412	3,551,939
Canned beef (includes corned beef)	8,242,304	12,581,088
Pork, fresh or chilled and frozen	28,017	754,370
Hams, shoulders & bacon	3,174,770	2,649,566*
Pork, other pickled or salted	26,944	89,648*
Lamb and mutton	19,312	13,428
Tallow, edible
Tallow, inedible	305,278	

*Includes many items which consist of varying amounts of meat.

*Revised.

Compiled from official records, Bureau of the Census.

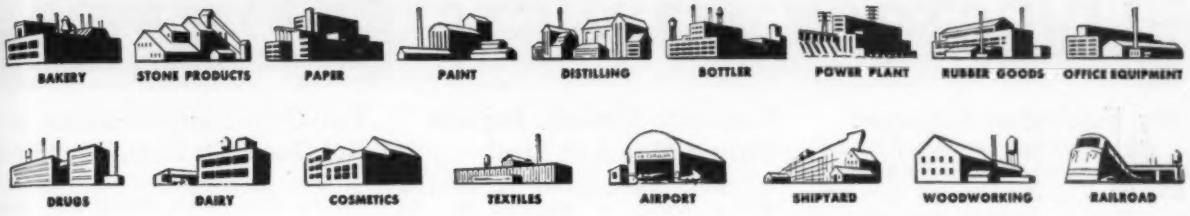
CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended June 21, 1952 was 11.0, according to a report by the U. S. Department of Agriculture. This ratio was nine-tenths higher than reported for the preceding week, but was 2.5 points under the 13.5 ratio recorded for the same week a year ago. These ratios were recorded on the basis of yellow corn selling for \$1.840 per bu. in the week ended June 21, \$1.864 per bu. in the previous week and \$1.700 per bu. for the corresponding period a year earlier.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended June 21, with comparisons:

Week June 21	Previous Week	Cor. Week 1951
Cured meats, pounds	15,016,000	15,731,000
Fresh meats, pounds	29,342,000	40,188,000
Lard, pounds	1,887,000	3,188,000



April
1951
Pounds

149,625
251,125

1,037,449

535,532

1,114,044

665,896

113,864

94,463

267,790

336,956

141,928

50,067

36,994,597

856,780

50,104,988

290,695

5,688,994

6,484,516

513,739

3,551,939

12,581,088

754,370

2,649,566*

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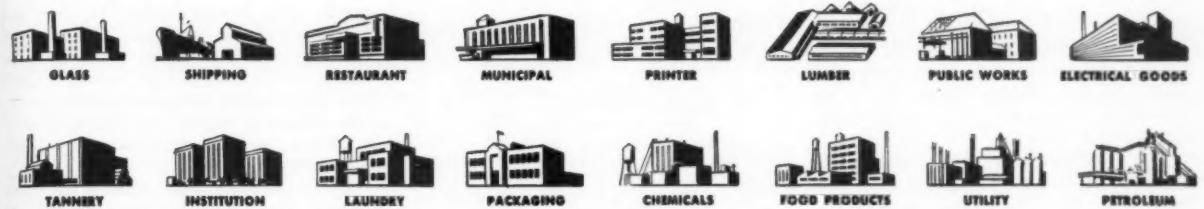
14,158,000

13,511,000

4,320,000

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WE'VE GOT TO PROVIDE MORE SCRAP TO MAKE THE STEEL.**

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Enough obsolete machinery, equipment and parts are being carried as useless inventory to give a big push to

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the production of steel. Surveys have proved this.

The trick is to get that old steel into the hands of the steel producers.

We're putting that job up to you.

To help maintain steel production... provide more steel for the equipment you want... turn in your idle iron and steel to your local scrap dealer.

What you can do to help maintain steel production

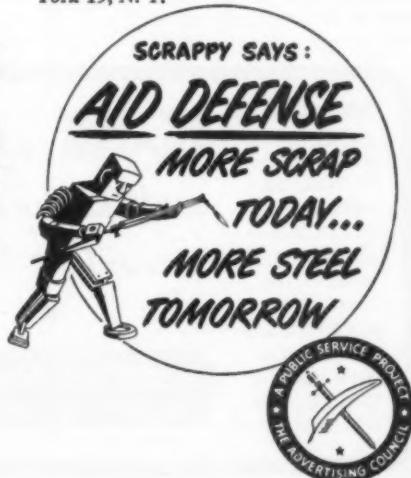
1. Appoint one top official in your plant to take full responsibility for surveying the plant and getting out the scrap.

2. Consult with your local Scrap Mobilization Committee about its program to help out in the scrap crisis. For chairman's name, check with your Chamber of Commerce, or the nearest

office of the National Production Authority, Department of Commerce.

3. Call in your local scrap dealer to help you work out a practical scrapping program. Non-ferrous scrap is needed, too.

4. Write for free booklet, "Top Management: Your Program For Emergency Scrap Recovery", addressing Advertising Council, 25 W. 45 St., New York 19, N. Y.



THE NATIONAL PROVISIONER

LIVESTOCK MARKETS

Weekly Review

Pig Hatcheries Surveyed

Pig hatcheries are called "today's question mark" in a feature article by Charles E. Hughes in the June issue of *Armour's Analysis*, publication of Armour and Company's livestock bureau. So far as the processing industry is concerned, the article points out that a flattening of the hog production and slaughter cycle could result from year-around acceptance of hatchery-produced pigs and might contribute to greater efficiency in processing.

The article reports 46 pig hatcheries in operation, mainly in the midwestern states, and says there is interest in the development in other sections. Several types of farm operators provide a market for hatchery output: those who have chronic difficulties and losses in pig production; those who are "tired" of farrowing chores; those who suddenly decide to expand feeding, and cattle feeders who need pigs to follow their stock in the feed lot.

Profitable hatchery operation hinges on the ability to produce pigs economically through better sanitation, more adequate equipment and greater attention to detail.

The article comments that pig hatcheries have been "springing up like mushrooms and some have vanished almost as rapidly. Disease and lack of managerial experience, closely intertwined, have been the chief stumbling blocks." Synthetic sow's milk may help the hatchery industry since very early weaning would theoretically make it possible for a sow to produce almost three litters per year instead of two.

There are certain advantages for the producer in using hatchery pigs, such as elimination of the cost of maintaining boars and sows, and some disadvantages, such as the need for cash investment at the time of purchase. Continued expansion of the hatchery idea might make it possible to abandon or convert some of the farm structures now employed in pig raising.

Livestock Exports, Imports During Month of April

Exports and imports of livestock during April, as reported by the U.S.D.A.

	Apr. 1952 Number	Apr. 1951 Number
EXPORTS (domestic)—		
Cattle, for breeding	737	160
Other cattle	72	13
Hogs (swine)	38	50
Sheep	22	
Horses, for breeding	11	12
Other horses	966	43
Mules, asses and burros	107	607
IMPORTS—		
Cattle, for breeding, free—		
Canada—		
Bulls	460	
Cows	1,710	
Cattle, other edible (dut.)—		
Canada ¹ —		
Over 700 pounds (Dairy)	2,956	
(Other)	15,048	
200-700 pounds	4,065	
Under 200 pounds	1,973	
United Kingdom—		
Bulls	2	
Cows	10	
Hogs—		
For breeding, free	68	
Edible, except for breeding (dut.) ²	83	
Horses—		
For breeding, free	11	9
Other (dut.)	234	85
Sheep, lambs, and goats, edible (dut.)		2,730

¹Due to an outbreak of foot-and-mouth disease, an embargo was placed on imports of livestock and meats effective Feb. 26, 1952.

²Excludes Newfoundland and Labrador.

³Number of hogs based on estimate of 200 pounds per animal.

Compiled from official records, Bureau of the Census.

Isolates Strain Of Anthrax

Progress in the fight against anthrax was recently reported in Kansas City by a research bacteriologist. Richard G. Taylor said he had isolated a new strain of the disease and had conducted successful tests against it on mice, rats, guinea pigs and rabbits with a vaccine.

Taylor said he believed the strain is that which caused the recent outbreaks of the disease in Kansas and several other states.

Two-Crop Lamb Practice Is Not Good, Or New, Says Pro

There is little practical value to treating ewes with hormones to produce lambs out of season or to produce two crops a year, Professor M. A. Alexander of the University of Nebraska, believes. Prof. Alexander said that results of research in that state are in accord with findings reported by other colleagues.

He added that it is difficult to find carefully controlled work that reports a good lamb resulting from the use of hormone treatment. Bringing ewes to breed by treating them with hormones is not new. First research at the University of Nebraska was in the middle 1930's when a serum made from the blood of pregnant mares was used.

First treatment brought ewes into heat with success but the objective of increasing the number of December lambs was disappointing. In the last test in 1951, 26 per cent of the ewes treated with the serum gave birth to lambs while the check group, which was not treated, produced no offspring. The serum produced favorable results although the lamb crop was poor, Prof. Alexander said.

He concluded that the lamb producer's best management plan is to keep his flocks healthier and better fed.

Less Farm Butchering Now Than About 30 Years Ago

Butchering on the farm, says the Census Bureau, is growing less popular. The modern farmer sells his cattle, hogs and sheep and goes to the butcher shop to buy his meat. Many farmers who still do their own butchering have the meat processed at locker plants.

The census of 1920 showed that in 1919 some 16,800,000 hogs were butchered on farms; in 1949, according to the 1950 census, only 7,369,000 hogs were killed for home consumption. Many of those were processed in locker plants.

CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JACKSON, MISS.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

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LARD FLAKE TIME

Hydrogenated LARD FLAKES, when added to lard, insure a firm, finished product, a MUST during the hot weather.

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Send for samples...

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THE RATH PACKING CO., WATERLOO, IOWA

MEAT SLAUGHTERING and PROCESSING

By C. E. DILLON

Now \$5.00 305 pages
Only 115 illus.

Thousands of packers have at last found a way to offset today's rising operating costs. Through the instruction in this book, you, too, can make more profits by adding extra services for your customers.

MEAT SLAUGHTERING and PROCESSING shows you how to plan and build a modern slaughterhouse plant, where to locate, how to plan meat slaughtering, how to slaughter and dress beef, veal and pork, how to skin and care for hides, and how to render lard for best results. Gives 1,001 hints and suggestions for planning the slaughtering operation for greatest efficiency and safety and details on how to work the plan. Contains hundreds of formulas for sausage making.

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THE NATIONAL PROVISIONER
15 West Huron Street • Chicago 10, Illinois

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 21, 1952, as reported to The National Provisioner:

	Cattle	Calves	Hogs	Sheep
Armour	891	24	2,641	5,385
Swift	1,318	11	1,987	1,932
Cudahy	732	18	2,965	409
Wilson	810
Others	4,121	170	2,532	658
Total	7,872	223	10,125	8,384

CHICAGO

Armour, 6,987 hogs; Swift, 847 hogs; Wilson, 1,824 hogs; Agar, 5,778 hogs; Shippers, 10,265 hogs, and Others, 20,803 hogs.

Total: 16,961 cattle; 1,630 calves; 46,504 hogs; 2,169 sheep.

KANSAS CITY

Armour, 3,621 914 4,007 1,827
Swift ... 2,257 922 3,591 2,169
Butchers ... 500 2,153 ...
Others ... 1,300 2,677 3,663

Total ... 12,811 1,886 13,527 7,908

OMAHA

Cattle and
Calves Hogs Sheep
Armour ... 5,956 12,737 2,013
Cudahy ... 4,644 8,530 1,401
Swift ... 5,568 6,629 823
Wilson ... 2,300 5,415 629
Cornhusker ... 333 ...
Eagle ... 66 ...
Gr. Omaha ... 265 ...
Hoffman ... 11 ...
Rothschild ... 502 ...
Roth ... 821 ...
Kingon ... 1,148 ...
Merchants ... 85 ...
Midwest ... 70 ...
Omaha ... 326 ...
Union ... 400 ...
Others ... 13,583 ...

Total ... 22,554 46,804 4,966

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour ... 2,138 1,690 5,747 1,623
Swift ... 3,510 2,658 6,628 2,056
Hunter ... 408 ... 6,018 ...
Hell ... 11 ...
Krey ... 1,502 ...
Laclede ... 548 ...
Selloff ... 1,151 ...
Others ... 105 ...

Total ... 6,056 4,348 21,699 3,679

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift ... 2,838 285 11,261 2,801
Armour ... 2,357 314 9,304 1,497
Others ... 4,181 320 3,171 1,258

Total ... 9,376 919 23,736 5,556

*Does not include 7,300 hogs and 350 sheep direct.

SIOUX CITY

Cattle Calves Hogs Sheep
Armour ... 3,707 ... 9,324 669
Cudahy ... 3,113 ... 8,617 699
Swift ... 2,642 ... 4,203 121
Butchers ... 162 1 30 ...
Others ... 6,718 15,329 422

Total ... 16,342 1 37,573 1,911

WICHITA

Cattle Calves Hogs Sheep
Cudahy ... 1,178 181 2,444 1,934
Guggenheim 832 ...
Dunn ... 50 ...
Dold ... 91 ...
Sunflower
Pioneer
Excel ... 600 ...
Others ... 334 502 600

Total ... 2,202 182 3,778 2,563

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour ... 2,210 201 1,488 884
Wilson ... 1,492 247 1,471 624
Butchers ... 87 ... 876 ...

Total ... 3,789 448 3,835 1,508

*Does not include 1,120 cattle, 171 calves, 7,839 hogs and 2,215 sheep direct.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour ... 118 247 ...
Cudahy ... 89 66 ...
Swift ... 389 112 ...
Wilson ... 216 ...
Acme ... 293 4 ...
Atlas ... 500 ...
Clougherty ... 38 311 ...
Coast ... 192 103 ...
Harman ... 320 ...
Luer ... 1,058 ...
United ... 388 421 ...
Others ... 4,529 415 245 ...

Total ... 7,072 419 2,563 ...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	891	24	2,641	5,385
Swift	1,318	11	1,987	1,932
Cudahy	732	18	2,965	409
Wilson	810
Others	4,121	170	2,532	658
Total	7,872	223	10,125	8,384

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	3,297	1,877	11,975	1,196
Bartsch	882
Cudahy	971	385	...	298
Rifkin	921	30
Superior	1,355
Swift	4,245	2,075	16,159	768
Others	2,048	1,599	7,610	217
Total	13,699	5,966	35,744	2,479

CINCINNATI

	Cattle	Calves	Hogs	Sheep	
Gall	2	1	...	200	
Kahn's	
Meyer	
Schlachter	25	70	
Northside	Others	2,162	1,088	10,236	1,525
Total	2,189	1,108	10,236	1,723	

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,654	1,876	1,241	2,683
Swift	3,299	1,532	955	6,893
Blue Bonnet	838	67	314	...
City	508	12	100	...
Rosenthal	167	6	15	2
Total	6,466	3,493	2,625	9,578

TOTAL PACKER PURCHASES

Week ended	Prev. week	Cor. week
June 21	June 14	1951
Cattle	127,449	120,410
Hogs	258,839	279,592
Sheep	52,424	61,186
Total	408,702	359,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended June 21, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	221,000	435,000	128,000
Previous week	212,000	472,000	154,000
Same wk.	202,000	462,000	129,000
1951	5,136,000	13,656,000	3,606,000
1952 to date	51,175,000	13,303,000	3,197,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending June 19:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,650	875	2,650	800
N. Portland	1,930	265	1,955	2,540
S. Francisco

CORN BELT DIRECT TRADING

Des Moines, Ia., June 26. Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:	
160-180 lbs.	\$17.25@19.50
180-240 lbs.	19.25@20.25
240-300 lbs.	18.25@20.25
300-360 lbs.	17.75@19.25
Sows:	
270-360 lbs.	17.50@18.25
440-550 lbs.	14.25@16.30

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week	Same day estimated	Last wk actual
June 20	51,000	39,500	
June 21	27,000	31,000	
June 22	39,000	37,500	
June 23	33,000	32,000	
June 24	31,500	26,500	
June 25	31,500	26,500	
June 26	41,000	42,000	

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses

Week ending June 21, 1952.	12,202	9,779
Week previous	8,871	24,070
Same week year ago	8,392	5,000

COW:

Week ending June 21, 1952.	820	552,103
Week previous	1,523	492,913
Same week year ago	587	641,818

BULL:

Week ending June 21, 1952.	927	17,772
Week previous	850	20,130
Same week year ago	293	31,261

VEAL:

Week ending June 21, 1952.	10,676	7,357
Week previous	11,956	7,074
Same week year ago	10,568	7,309

LAMBS:

Week ending June 21, 1952.	27,190	8,687
Week previous	25,994	8,871
Same week year ago	13,894	10,857

MUTTON:

Week ending June 21, 1952.	2,527	40,294
Week previous	1,335	45,028
Same week year ago	880	39,534

HOG AND PIG:

Week ending June 21, 1952.	7,488	41,515
Week previous	9,939	39,031
Same week year ago	20,015	39,246

SHEEP:

Week ending June 21, 1952.	114,080	3,430
Week previous	140,536	3,477
Same week year ago	93,455	3,672

VEAL AND CALF CUTS:

Week ending June 21, 1952.	14,206	1
Week previous	7,500	..
Same week year ago	4,524	..

LAMB AND MUTTON CUTS:

Week ending June 21, 1952.	1,500	24
Week previous	1,850	21
Same week year ago	7,564	21

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ending June 21 was reported by the U. S. Department of Agriculture as follows:

NORTH ATLANTIC

	Cattle	Calves	Hogs	Sheep & Lambs
New York, Newark, Jersey City . . .	8,419	9,821	40,425	47,933
Baltimore, Philadelphia	4,927	1,769	25,975	1,555

NORTH CENTRAL

Cincinnati, Cleveland, Indianapolis . . .	7,696	1,439	45,511	6,235
Chicago Area	19,846	5,356	63,978	12,302
St. Paul-Wisconsin ^a	10,184	14,881	89,720	5,180
St. Louis Area ^b	10,069	9,293	63,623	9,688
Sioux City	10,690	6	31,921	3,067
Omaha	23,115	405	57,816	12,052
Kansas City	11,796	3,538	33,283	8,093
Iowa and So. Minn. ^c	17,326	2,774	168,615	18,965

SOUTHEAST

4,463	2,733	16,200	...
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SO. CENTRAL WEST^d

20,888	7,230	64,545	24,927
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ROCKY MOUNTAIN^e

9,947	450	13,353	8,533
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PACIFIC

19,129	1,502	29,959	31,533	
Grand Total	188,042	61,176	745,024	190,084
Total Previous Week	176,708	59,166	798,379	184,550

Total Same Week 1951 142,436 61,223 735,029 163,639

^aIncludes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ^bIncludes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ^cIncludes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ^dIncludes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ^eIncludes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Fort Worth, Texas. ^fIncludes Denver, Colorado, Ogden and Salt Lake City, Utah. ^gIncludes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif. (Receipts reported by the U.S.D.A., Production & Marketing Administration)

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended June 20:

	Cattle	Calves	Hogs
Week ending June 20	1,710	617	4,833
Week previous (five days)	1,239	659	5,982
Corresponding week last year	1,192	708	2,638

LIVESTOCK PRICES AT 9 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at nine leading markets in Canada during the week ended June 14 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS ^a Gr. B ^b Dressed	LAMBS Good Handyweights
Toronto	25.56	26.00	25.60	33.15
Montreal	26.75	24.80	25.61	...
Winnipeg	24.14	21.40	24.00	22.00
Calgary	24.28	28.28	24.30	20.84
Edmonton	22.75	30.00	24.70	...
Lethbridge	23.75	29.50	24.10	...
Pr. Albert	23.50	21.75	23.55	28.00
Moore Jaw	22.00	24.00	23.60	...
Saskatoon	22.00	24.00	23.60	...
Regina	22.00	24.00	23.60	...
Vancouver	22.00	24.00	23.60	...

^aDominion Government premiums are not included.

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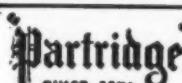
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Surplus Equipment

The classified columns of *The National Provisioner* offer a quick, resultful method of selling equipment you no longer need at negligible cost. Turn space-wasting old equipment into cash. List the items you wish to dispose of and send them in. *The National Provisioner* classified columns will find a buyer for them.

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for our bulletins—issued regularly.

Sausage & Smokehouse Equipment

4658—STUFFER:	Randall, 4000 capacity.....	\$ 675.00
4662—MIXER:	Buffalo 25, 2000 cap., with air operated air cyl for tilting hopper, 25 H.P. motor, silent chain drive.....	1850.00
4727—GRINDER:	Buffalo 256-B, with motor & starter, knives & plates.....	875.00
4349—SILENT CUTTER:	Buffalo 255-B, 3 extra set of knives, no motor.....	1450.00
4726—SILENT CUTTER:	Buffalo 254, 40 H.P. enclosed mtr., self emptying.....	1750.00
4730—STUFFER:	Rockford, model "A", complete.....	200.00
4820—COOKING TANK:	Anco 2279, 40" sticks.....	
4083—BAKE OVEN:	Advance, 96 loaf cap., complete, excellent condition.....	1000.00
4649—HAM MOLDS:	(80) Adelman Ham Boiler, 74—Aluminum, type F-1-S-E, cap. 125, size 11" x 10" x 5".....	5.50
	(10)—Aluminum, type F-1-E, cap. 11" x 10" x 5".....	5.50
4725—LOAF PANS:	(approx. 400) stainless steel.....	1.25
4677—SMOKE MAKERS:	(2) Lipton, 210 ea.....	500.00
4756—SMOKEHOUSE:	(2) Griffith, electric, excellent condition.....	375.00
	1—electric, good condition.....	275.00
4854—PRESSES:	(3) air operated for closing curing boxes, 14" dia. cyl, complete with structural framework & 2' 9" x 1' 5" press plate.....	1275.00
4679—HAM PUMP:	Griffith, motor driven, with table.....	165.00
4636—BACON CURING BOXES:	with covers, 600 & 1000 size.....	15.00
	600 size.....	19.00
4855—WOOD CURING VATS:	(1000) 41" deep, 40" inside dia. top & bottom & 44" inside dia. blige, 1400 meat capacity.....	11.00
1815—DRUMS:	(200) Gair, with two handles, 22" dia. x 28" deep. Approx. 3502 cap.....	

Bids requested

Rendering & Lard

4540—BLOW TANK:	Dupps, 4000G, with fittings for 2 cookers.....	\$ 775.00
4541—COOKER:	French Oil, 4' x 10'—3 sections, with 15 HP. mtr. & loader.....	Bids requested
1299—COOKERS:	(3) French Oil Mfr. Horz. 40" internal pressure, 150 lb. jacket pressure, 150 H.P. explosion proof motor, 6450.00	
4811—COOKER:	Anco, 5x10, gear drive, with condenser, crackling pan & screens.....	4500.00
4747—CRACKLING PRESS:	22 size, metal, hand power.....	75.00
4298—PRESS:	Boss hydraulic, 300 ton, with 81/2" pump & Fisher governors, 4500# setting, hydraulic pipe and fittings included.....	2250.00
4851—HOG:	Diamond, serial #2110, throat operating 12" x 13" directly coupled with 25 HP. motor, 1 extra set of knives & a feed hopper.....	1400.00
4235—HAMMERMILL:	211 Dupps, 25 HP. mtr. & 1 HP. motor & conveyor with 2 way sacker, have new screens, a rebuilt extra core.....	895.00
4812—HASSHER WASHER:	Ruiah 25 comb. 30" x 10" cyl, 15 HP. mtr. 75 gallon capacity.....	1750.00
3124—KETTLE:	Kock, gas fired with burner, 24" x 24", 40 plates 1 1/4" recessed.....	375.00
3776—FILTER PRESS:	Albright-Nell 2221, 24" x 24", 40 plates 1 1/4" recessed.....	1000.00

Kill Floor, Cutting & Casing

4867—KNOCKING PEN:	Globe Co. single, steel, good condition.....	Bids requested
4941—HOIST:	Shepard-Niles, form 8L, 1 phase, 60 cycles, 220 volt, cap. 2000.....	\$ 235.00
4594—DEHAIRER:	Boss, grate type, automatic dip-in & throw-out, 7 1/2 HP. mtr. 875.00	
4643—FLESHING MACHINE:	Type H.S.F., complete with controls, in perfect condition.....	3200.00
3839—CLEAVERS:	Beef splitting 21, 11" x 12", 13" blades, mfg'd by Simmons, Worden & White.....	9.00
3292—PAUNCH TRUCKS:	(2) like Globe 2728, body, new stainless steel pan, new RTTB running gear.....	110.00
3581—CARCASS DROPPERS:	Similar to St. John 3765—never used.....	375.00
4868—CASING CLEANING UNIT:	Anco, \$595. 2200.00	
4738—SAW:	Do-All 1 1/2" H.P. motor.....	375.00
3002—BAND SAW:	Jones Superior 254, with stationary table.....	500.00
4338—SCRIBE SAW:	Best & Donovan, major driven, with motor.....	225.00

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51—ANCO MEAT GRINDER: Model 766A with new St. Louis type cylinder and new set of knives and plates: 40 H.P. motor direct connected. Has an extra large stainless steel charging tray.

26—BOSS MEAT GRINDER: Model 456, Size 26; 20 H.P. motor mounted on special compact base and direct connected by V-belt drive. Has new cylinder, knives and plates and an extra large stainless steel charging tray. Buy this on our say so.

28—BUFFALO, BOSS or ANCO SAUSAGE STUFFERS: Latest type 400 & 500 lb. cap.; all reborbed and pistons re-sized; with new gaskets and air controls. Each has 2 sets of new stainless steel stuffing tubes and two late type stainless stuffing valves. Several of each size.

20—BOSS SAUSAGE MIXER: Size 7, 100 lb. cap.; hand dump type with 1 H.P. motor drive mounted on rear of frame.

34—ANCO SILENT CUTTER: Model 460, Size 26, 250 lb. cap.; direct connected to 25 H.P. motor; completely rebuilt and in perfect shape.

12—SMOKESTICK WASHER: For 34" maximum length sticks; body and cylinder of stainless steel and driven by means of 1 H.P. motor.

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28—HOWE SCALE: Model 2212 tall pillar, 250 lb. x 8 oz. chart and 50 lb. x 4 oz. tare beam, with low metal platform 25" x 25". With Weight-O-Graph attachment, rebuilt by Scale Company.

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31—SKINLESS PORK SAUSAGE DISPENSER: D&N make rebuilt, with latest improvements and bears new guarantee and service policy. Save 34%.

32—TRUCKS: LIVER & OFFAL HANGING: 4 racks high, pyramid type with wide rack at bottom and with 80 removable tinned hooks and drip pan. Frame galv. with RTTB wheels shopworn but perfect. 6 available.

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PLANT MANAGEMENT: Wide experience in general plant operation, hotel and restaurant supply department, beef boning department, sales and livestock buying. Age 43 with 28 years' experience in the industry. W-265, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER or ASSISTANT to OWNER: Experienced and proven as manager entire operation in medium size independent. Can qualify as manager for absentee owner. Top references. South or southwest. W-266, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED: What type help do you need? Thoroughly qualified to fill any phase of management, preference sales. Would consider traveling southwest territory for allied company. Age 40. W-263, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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WORKING FOREMAN: Curing cellar. 11 years' experience. Honest, sober. Top references. Age 37. Want position with independent company. W-275, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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WANTED: A \$20,000 a year sales executive to join established fast growing reliable manufacturer of prepared sausage seasonings and meat cures. Must have thorough experience and following with sausage manufacturers. The right man surely has a promising future. All correspondence held strictly confidential. W-264, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

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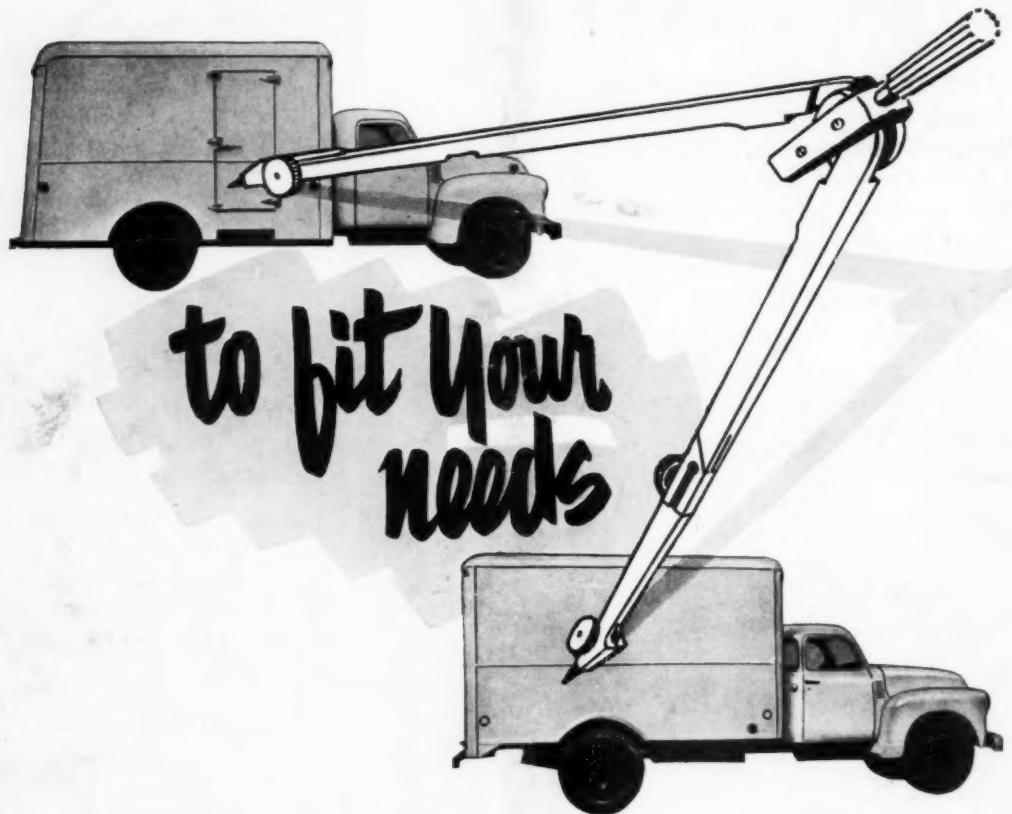
Two shafts mounted with beaters in each section, and one section running clockwise while the other runs counter-clockwise, assures excellent cleaning of hogs of all sizes. All beaters are molded rubber covered, long wearing, 4-inches wide, fitted with hardened steel blades.

CAPACITIES: 100 to 1000 Hogs per hour

THE ALLBRIGHT-NELL CO.
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No single refrigerator body will fit all needs. Hackney recognizes this, so builds several types of bodies to better fit YOUR needs. Basically they are all stout, long-lasting bodies. They're built on strong, all-steel, well-braced frames and underbodies. Sound insulation and practical refrigeration assure safe delivery of cargo. Scientific testing guarantees successful operation of YOUR body when you place it in service. Join Hackney's ever increasing list of satisfied users. Ask for complete information on bodies built to fit YOUR needs.

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